

Bigoli pasta with farmyard ragu (di corte) from Padova

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-duck-pasta-recipe>

Ingredients:

- 7/8 pound pasta Bigoli, 14oz or spaghetti, tagliolini, tagliatelle etc
- 3 1/2 ounces duck 3.5oz de-boned and skinned
- 3 1/2 ounces guinea fowl 3.5oz de-boned and skinned
- 3 1/2 ounces stewhen 3.5oz de-boned and skinned, you can also use chicken
- 4 celery stalks
- 4 carrots
- 2 onions peeled
- 1 sprig rosemary remove leaves from sprig
- 5 sage leaves chopped
- 3 bay leaves
- 1 glass white wine
- 1 cup vegetable stock
- salt for cooking pasta and to taste
- black pepper to taste
- 3 tablespoons extra virgin olive oil
- 7 1/4 tablespoons Parmesan cheese 1.5 optional
- fresh parsley for garnish, optional

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 45 milligrams
4. Fat: 27 grams
5. Fiber: 10 grams
6. Protein: 28 grams
7. SaturatedFat: 7 grams
8. Sodium: 710 milligrams

9. Sugar: 10 grams

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