

Wild Boar Bolognese Sauce

Yield: 9 min
Total Time: 260 min

Recipe from: <https://www.recipeschoose.com/recipes/wild-boar-ragu-alpine-italian-recipe>

Ingredients:

- 4 tablespoons unsalted butter
- 1 cup minced onion
- 1 cup carrot minced
- 1 cup celery minced
- 2 pounds boar ground, pork, beef or other meat
- 1 ounce dried porcini reconstituted in 1 cup hot water and chopped
- 6 ounces tomato paste
- 1 cup broth pork, beef broth or water
- 1 cup white wine or red
- 1 cup milk
- 1/2 nutmeg grated or 1/2 teaspoon ground nutmeg
- salt
- black pepper
- pasta tagliatelle, penne, etc
- grated cheese for garnish, optional

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 15 milligrams
4. Fat: 9 grams
5. Fiber: 3 grams
6. Protein: 27 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 370 milligrams
9. Sugar: 6 grams

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