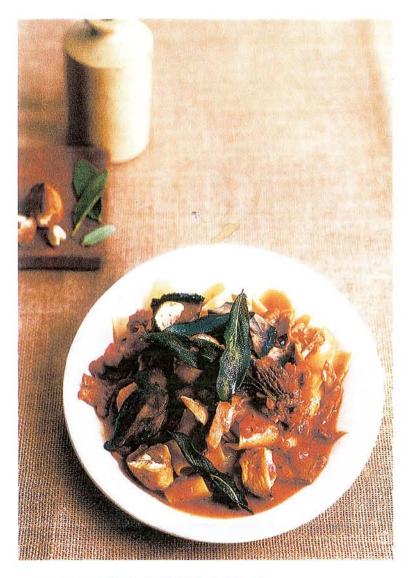
buonissimo

What happens when you put together some of Adelaide's top Italian-style chefs and a load of San Remo pasta? A feast that will have all your guests shouting for more

photography amanda mclauchlan styling matt page







LARRY PISCIONERI AND DOMENIC MARTINO

Martini Restaurant

"Mushrooms and chestnuts are in season, and with rabbit and sage, the flavours interlock beautifully. It's a slow-cooked, hearty dish that is best served with a pinot. Pappardelle goes with rich, thick game sauces."

PAPPARDELLE AL RAGÙ serves 4-5

1 small to medium-sized rabbit
150ml extra virgin olive oil
1 medium-sized onion and 1 small carrot, diced
12 sage leaves
2 sprigs rosemary
4 garlic cloves
50g dried porcini [soaked in hot water for 5mins]
1½ tbsp tomato paste
200ml white wine
250ml chicken stock
Salt and black pepper, to taste
16 chestnuts
375g packet San Remo Nidi pappardelle

4 medium-sized swiss brown mushrooms, sliced

3 small roma tomatoes, diced

Parmigiano reggiano and truffle oil, to serve

Cut rabbit into 6-8 pieces. Brown in 100ml oil, turning frequently. Add onion, carrot, 8 sage leaves, rosemary and 3 garlic cloves. Cook for 10mins. Add porcini (reserve liquid) and tomato paste. Add wine, reduce by half, then stock and simmer for 40mins. Season. Cool rabbit, strip off meat into bite-sized pieces and add to sauce. Cut a slit into chestnuts and grill. Cool, then remove skin. Cook pasta. Fry mushroom in remaining oil and reserved porcini liquid. Toss with tomatoes, rabbit, roasted chestnuts and pasta. Top with parmigiano and drizzle over oil.