



White Bean & Ricotta Ragu Bianca over Pappardelle Pasta

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Prep Time: 25 minutes | Cook Time: 40 min | Yield: Serves 6

Recipe Description

Join me on a journey through the world of aromatic Italian cuisine with this White Bean & Ricotta Ragu Bianco — a creamy, herbaceous twist on the classic ragu. Made with ground turkey sausage, cannellini beans, fresh herbs, and lemon, this modern dish brings richness without hours of simmering. Serve over hearty pappardelle for a meal that balances tradition and modernity beautifully.

Ingredients: *Main Dish*

- 2 Tbsp butter
- 1 lb pappardelle pasta
- 8 asparagus stalks, trimmed & cut into 1-inch pieces
- 3 Roma tomatoes, diced and drained of juice & seeds
- 8 oz brown or Porcini mushrooms
- 1 large leek, washed and trimmed, sliced thin
- 1/2 cup Parmigiano Reggiano, grated
- 2 cups arugula, lightly packed
- 1 lb mild Italian turkey sausage
- 1 1/2 cups whole milk
- 1/2 cup white wine
- 3 large garlic bulbs, minced
- 1 tsp lemon juice
- 1 tsp garlic powder
- 1/4 tsp cayenne pepper
- 2 sprigs fresh oregano
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 1 cup white bean purée (see below)
- 1 cup whole milk ricotta
- Crème fraîche, for garnish

Ingredients: *Simple White Bean Puree*

- 1 Tbsp oil
- 1 (15oz) can cannellini beans, drained and rinsed
- Vegetable stock as needed for texture



Directions: *Main Dish*

1. Mix white bean purée and ricotta in a bowl. Season and set aside.
2. Boil pasta. Add salt. Reserve 1 cup pasta water. Drain 3 minutes early.
3. In a skillet, melt butter with olive oil. Sauté leeks until soft (4–5 min).
4. Add garlic, herbs, salt, pepper. Cook 30 sec.
5. Add sausage, cook 1 min breaking up meat.
6. Add 1/2 cup milk + 1/2 cup water. Simmer 10 min until mostly reduced.
7. Add mushrooms and asparagus stalks. Stir in remaining milk.
8. Add tomatoes, asparagus tops, bean-ricotta mix, spices. Simmer 12–15 min.
9. Add wine. Simmer 5 min to blend.
10. Add pasta, 2 Tbsp pasta water. Stir in arugula and lemon juice. Adjust sauce.
11. Serve with grated cheese and a dollop of crème fraîche.

Directions: *Simple White Bean Puree*

- Use canned or dried beans. Soak and cook if dried.
- Rinse canned beans thoroughly.
- Blend with oil and stock until creamy.

Notes

- Substitute tofu or tempeh for a vegetarian version.
- White bean purée can be prepared in advance.
- Pair with crisp white wine and crusty Italian bread.