



pasta plate · ø 29 cm · no. 4704/147

PASTA AL RAGÙ FRESCO

Serves 4:

400 g minced beef,
 1 onion, finely chopped,
 2 small carrots, cut in cubes,
 2 celery sticks, coarsely chopped,
 0,25 l strong red wine,
 2 Tbsp. tomato paste double
 concentrated, 1 tin peeled tomatoes,
 200 ml olive oil extra vergine,
 2 bay leaves, salt,
 pepper from the grinder,
 nutmeg (freshly grated),
 250 g Tagliatelle

Preparation:

Braise the onion cubes, the carrots and the celery lightly with the olive oil in a big pan.
 Add the minced beef and fry until crumbly.

Add the tomato paste and fry briefly again. Deglaze with the red wine and add the peeled tomatoes with juice. Add bay leaves, season with salt, pepper and nutmeg.
 Maybe spice up with a teaspoon of soup stock.

Let the covered ragout simmer on low heat for two hours. Once in a while stir and refill some liquid (soup stock or red wine) if necessary.

Towards the end of the cooking time, start to boil water for the pasta. Without oil! (Oil prevents that the sauce sticks well on the pasta.) When the water boils, add the salt and then the pasta. Cook the Tagliatelle two minutes shorter than stated, then drain, add to the ragout in the pan and let simmer for two more minutes.

Serve with fresh Parmigiano Reggiano.