

Tagliatelle with Ragù

Preparation time: 180 min

Difficulty: Easy

Ingredients

- Bay leaf: 1
- Beef broth: 3.5 oz
- Carrots: 0.7 oz
- Celery: 0.7 oz
- EVO oil: to taste
- Egg tagliatelle: 8.4 oz
- Garlic: 1 clove
- Minced beef: 2.8 oz
- Onion: 0.7 oz
- Parmigiano Reggiano: 1 oz
- Pepper: to taste
- Salt: to taste
- Thyme: 1 sprig



Preparation

Directions:

1. Start by finely chopping celery, carrot and onion; brown in a pan with some extra virgin oil and garlic.
2. When golden add the minced meat and brown.
3. Add salt, pepper, bay leaf, thyme and the wine; simmer and reduce.
4. Now add the beef broth and the Pomi Strained Tomatoes; simmer on a low flame for 2 and a half hours.
5. Bring some water to the boil, add salt and then the tagliatelle.
6. Once cooked, add the tagliatelle to the ragù and sauté on a high flame; place on a dish and garnish with a sprinkling of Parmigiano Reggiano.

For this recipe we used:

Strained Tomatoes
3.5 oz

