



# TAGLIATELLE RAGU

- 2 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 1 small yellow onion, minced
- 1 small carrot, minced
- 1 rib celery, minced
- 1 tablespoon garlic, minced
- 500g ground beef
- 2 cup tomato pasata (sieved tomatoes)
- 1 cup red wine
- 4 cups beef stock
- Fine sea salt, to taste
- black pepper



Finely chop the carrot, onion and celery  
sweat the vegetables gently in a large frying pan with  
the olive oil and butter.

Once the vegetables are soft add the ground beef and  
cook until browned.

If there is a lot of excess fat in the pan,  
drain some out.

Add the red wine and reduce by half.

Once the wine has reduced by half add the passata  
and half of the beef stock  
and a pinch of salt and pepper.

Stir the sauce and let it simmer on a low heat  
for 2 and a half hours topping up the rest of the stock  
as it reduces.

Tip: Remember to check on the ragu every now  
and then to stir it and add  
extra stock or water if needed.

To serve with pasta add cooked pasta into  
the ragu and toss or use as desired..

