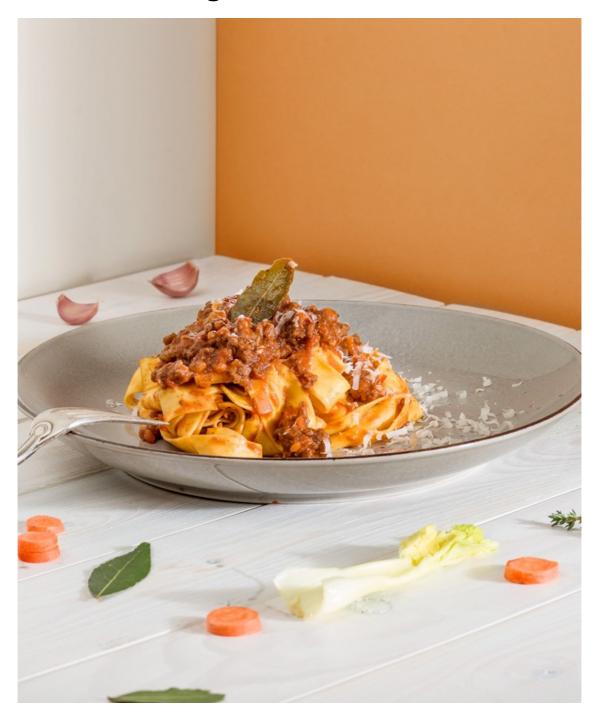


Tagliatelle with Ragù



Preparation time: 180 min

Difficulty: Easy

Ingredients

• Bay leaf: 1

Beef broth: 3.5 ozCarrots: 0.7 ozCelery: 0.7 ozEVO oil: to taste

• Egg tagliatelle: 8.4 oz

Garlic: 1 cloveMinced beef: 2.8 ozOnion: 0.7 oz

• Parmigiano Reggiano: 1 oz

Pepper: to tasteSalt: to tasteThyme: 1 sprig

For this recipe we used:

Strained Tomatoes 3.5 oz



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.