



Tagliatelle with Ragù



Time: 180 min.

Difficulty: Easy

Ingredients

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- Strained Tomatoes 26.6oz
- Bay leaf 1
- Beef broth 3.5 oz
- Carrots 0.7 oz
- Celery 0.7 oz
- Egg tagliatelle 8.4 oz
- EVOO To taste
- Garlic, clove 1
- Minced beef 2.8 oz
- Onion 0.7 oz
- Parmigiano Reggiano 1 oz
- Pepper To taste
- Pomi Strained Tomatoes 3.5 oz
- Salt To taste
- Thyme 1 Sprig

For this recipe we used:



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.