

# Recipes

from Italy with ❤️

## Tagliatelle al Ragù

### Ingredients for the Bolognese ragù:

- 300 grams of mixed minced meat (beef and pork)
- 1 medium onion, finely chopped
- 2 cloves of garlic, minced
- 2 medium carrots, finely chopped
- 2 celery stalks, finely chopped
- 400 grams of peeled tomatoes
- 250 ml of dry red wine
- 250 ml of beef broth
- 2 tablespoons of tomato paste
- 2 bay leaves
- Extra virgin olive oil
- Salt and black pepper, to taste

### Ingredients for the tagliatelle

- 300 grams of fresh or dried tagliatelle
- Salt, to taste

## Preparation

- 1 Start by preparing the Bolognese ragù. In a large pot, heat some extra virgin olive oil and add the chopped onion, garlic, carrots, and celery. Sauté over medium heat until the vegetables are soft and lightly golden.
- 2 Add the minced meat to the pot and brown it until it's golden, breaking up any clumps with a wooden spoon.
- 3 Pour the red wine into the pot and let it evaporate completely. Then add the peeled tomatoes, tomato paste, beef broth, and bay leaves. Stir well and bring everything to a boil.
- 4 Reduce the heat to low, cover the pot, and let the ragù simmer for at least 2-3 hours, stirring occasionally. Adjust the seasoning with salt and black pepper to your taste.
- 5 Meanwhile, bring a pot of salted water to a boil for cooking the tagliatelle according to the instructions on the package. Once cooked, drain them al dente.
- 6 Drain the tagliatelle and transfer them to the pot with the Bolognese ragù. Mix well to coat the pasta with the sauce.
- 7 Allow the tagliatelle to simmer in the ragù for a couple of minutes over low heat, so they can absorb the flavors.
- 8 Serve the Tagliatelle with Bolognese ragù hot, accompanied by a sprinkle of grated Parmigiano Reggiano, if desired.

