Pomì
O Così. O Pomì.

Tagliatelle with ragù



Preparation time: 180 min
Difficulty: Easy

Ingredients

- Bay leaf: 1
- Beef broth: 100 g
- Carrots: 20 g
- Celery: 20 g
- EVO oil: to taste
- Egg tagliatelle: 240 g
- Garlic: 1 clove
- Minced beef: 80 g
- Onion: 20 g
- Parmigiano Reggiano: 30 g
- Pepper: to taste
- Salt: to taste
- Thyme: 1 sprig

Preparation

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 **tomato**; 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:

Organic Tomato Puree 100 g

