

## Tagliatelle with ragù



**Time:** 180 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Puree de tomates 350g 100 g
- Bay leaf 1
- Beef broth 100 g
- Carrots 20 g
- Celery 20 g
- Egg tagliatelle 240 g
- EVO oil to taste
- Garlic 1 clove
- Minced beef 80 g
- Onion 20 g
- Parmigiano Reggiano 30 g
- Pepper to taste
- Salt to taste
- Thyme 1 sprig

### For this recipe we used:



## 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.