

TRADITIONAL RAGU'

Serves 6

1 large brown onion, finely chopped
2 cloves of garlic, finely chopped
1 or 2 celery sticks, finely chopped
1 large carrot, finely chopped
3 table spoon of extra virgin olive oil
30 grams of butter
300 grams of minced beef
200 grams of minced pork

1 Italian pork and veal sausage, skin off, crumbled, (optional)
1 cup of beef stock
1 glass of red wine
600grams quality tomato Italian sauce (passata)
Salt
Pepper
Spring of fresh herbs such thyme, parsley and basil (optional)

1. Heat a large pan on gentle heat with the butter and the oil.
2. Add all the vegetables and stir occasionally until soft and translucent.
3. In another pot have the stock on low heat keeping warm.
4. Add the mince and cook until brown.
5. Increase the heat and add the wine, stirring through until evaporated.
6. Add the stock and the tomato sauce (Passata).
7. Bring to a simmer and then lower the heat, add the herbs, salt and pepper and let cook, stirring occasionally for at least 2 hours.
8. Serve stirred through your favourite pasta with grated Parmesan and chopped fresh herbs such as Italian parsley, thyme and oregano.

*Please note we use an all beef ragu in class.