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TAGLIATELLE PASTA WITH RICH MEAT RAGU

PREP.........................**2:00**
COOK.......................**0:15**
INGREDIENTS.............**15**
DIFFICULTY............**EASY**
SERVINGS....................**6**

INGREDIENTS

500g Angelo's Tagliatelle Pasta

1 cup of olive oil

4 gloves of crushed garlic

1 white onion, finely diced

4 medium carrots, finely chopped

4 stalks of celery finely diced

2 cups red wine

300g beef steak, cut in cube sizes

300g veal steak, cut in cube sizes

200g pork belly, cut in cube sizes

4Lt of Passato di pomodoro (fresh tomato puree available at any deli or supermarket in 1Lt bottles)

½ cup tomato paste

Salt and pepper

2 cups of basil leaves

¼ cup of fresh rosemary, leaves picked

Grated Italian parmesan to serve

METHOD

In a heavy based saucepan pour in the olive oil and allow to heat a little. Add in the onions, garlic, celery and carrots and cook until slightly browned and onions are opaque in colour. Add in the beef, veal and pork and stir until all the meat looks cooked on the outside, add the red wine and allow the wine to cook into the meat. After approximately 1 to 2 minutes, add the passato di pomodoro, tomato paste, salt, pepper, fresh basil leaves and rosemary. Bring the sauce to a slow boil then reduce heat to allow sauce to simmer.

Continue to cook the sauce on a simmer for at least 1½ – 2 hours , occasionally stirring and tasting. Adjust seasoning if necessary.

When a film of red oil sits on the top of the sauce this indicates that the sauce is ready to remove from heat and let stand.

Cook Angelo's Tagliatelle Pasta for 10 to 15 minutes in salted boiling water until al dente as directed, drain the pasta. Place a couple of ladles of the meat ragu in the saucepan you cooked the pasta, allow it to come back to the boil, reduce the heat and add the cooked pasta, stirring with tongs to avoid breaking the pasta.

Add additional sauce the ensure pasta is fully coated. Divide pasta into pasta bowls and top with more of the meat ragu. Sprinkle with grated parmesan, serve and enjoy.

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