

Italian Beef Ragu

Serves 6

- 1 carrot
- 1 white onion
- 1 stalk celery
- 250 g ground beef
- 250 g ground pork
- 470 g sieved tomatoes (for passata)
- 240 ml red wine
- 1 liter beef stock
- 1 T olive oil
- 1 pinch salt and pepper



1. Finely chop (can use food processor) the **carrot, onion** and **celery** and sweat the vegetables gently in a large frying pan with the **olive oil**.
2. Once the vegetables are soft, add the **ground beef** and **pork** and cook until browned. If there is a lot of excess fat in the pan, drain some out.
3. Add the **red wine** and reduce by half.
4. Once the wine has reduced by half add the **passata** and half of the **beef stock** and a pinch of **salt** and **pepper**.
5. Stir the sauce and let it simmer on a **low heat for 2½ hours** topping up the rest of the stock as it reduces.

Tip: Check on the ragu every now and then to stir it and add extra stock or water if needed.

To serve with pasta add cooked pasta into the ragu and toss or use as desired.

Notes

- Don't rush the soffritto or there won't be any real depth of flavor.
- Use 50/50 ground beef and pork.
- Use a red wine that's good enough to drink.
- Use the highest quality beef stock or broth.
- If serving the traditional way with tagliatelle pasta, boil the pasta then add it straight into the ragu and toss to coat before serving.
- Leftover can be stored in the fridge for 3-4 days and reheated. You may need to loosen with extra water or stock.
- You can also freeze this ragu just thaw completely before reheating.