

OLD SCHOOL RAGOUT



Ingredients

THE PASTA

1 cup of plain flour per person
1 60gr egg per cup of flour
Good pinch salt
Splash of olive oil

THE RAGOUT

1 kg Ground Beef
2 brown onions diced
2 medium carrots diced
3 celery sticks diced
4 cloves garlic
400 ml Red or White wine
500 ml good beef or chicken stock
2 bay leaves
1 rosemary sprig
2 tablespoons olive oil
2 tablespoon butter
½ tsp salt
Cracked pepper

4 serves

Who doesn't like fresh pasta!

This is my favourite old school ragout. Its simple and you can choose to use either red or white wine. Whatever you have laying around.

METHOD

To make the pasta I use a mixer as you know, but you can do the traditional thing and make it on the bench if you have to. In the mixer add the flour, salt and oil and mix with the dough hook until everything is mixed in. On a low speed, add the eggs and mix until it comes together as a dry dough. Usually takes about 10 – 15 minutes. If it looks wet, then

add some flour.... Once it has come together split the pasta into two blocks ready for rolling out.

THE RAGOUT

You will need a heavy bottom pan for this as you will slow cook the ragout.

In a heavy bottomed pan, add 1 tablespoon of butter and olive oil and heat it up to take the chill from it.

Add the diced onions, carrots and celery and sweat this until they are soft. Add the ground beef and cook until it changes colour. Add the garlic, bay leaves and rosemary and stir for no more than a minute until you can smell the rosemary aroma. Pour in the wine and cook until it evaporates by at least half, then add the stock, salt and cracked pepper. Turn down the heat and cook for at least 90 minutes. Check regularly and add stock as it starts to dry out. Once the ragout is cooked add the remaining butter to bring the ragout together. It should be creamy.

When the ragout is ready, roll out your pasta and cut them into ribbons to make your pappardelle. Set them aside and dust them down with flour so the ribbons don't stick together. Cook in boiling water for 7-10 minutes or as you like your paste. Drain into the ragout and let them absorb the ragout for 3-5 5 minutes. Season with loads of cracked pepper.

Serve with a sprig of parsley and a splash of olive oil to give the dish some shine.

Remember to taste as you go with your ragout and adjust your seasoning as you require.

Enjoy this with a chilled glass of pinot gris or a tempranillo.