

# March IN THE ISSUE



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## COVER RECIPE ❖

### Ragù alla bolognese

- |  |   |
|--|---|
| <b>1kg minced beef</b>                   | Heat 2 tbsp oil in a frying pan and sweat the onion and garlic for 10 minutes. Stir in the carrot and celery and sweat for 5 minutes. Remove from the pan and place in a saucepan with a lid. Add the pancetta to the frying pan and fry until lightly golden. Add to the saucepan. Brown the mince in the frying pan for 5 minutes, then add to the saucepan. Place the saucepan over a high heat, add the wine and reduce to almost nothing. Add the tomato purée and cook for 2-3 minutes. Add the tinned tomatoes and stock, bring to the boil, then simmer for 1 hour 30 minutes, adding water if necessary. |
| <b>100g pancetta, chopped</b>            |   |
| <b>3 tbsp olive oil</b>                  |   |
| <b>1 carrot, peeled, finely chopped</b>  |   |
| <b>1 celery stalk, finely chopped</b>    |   |
| <b>1 onion, peeled, finely chopped</b>   |   |
| <b>½ tbsp chopped rosemary needles</b>   |   |
| <b>4 sage leaves, chopped</b>            |   |
| <b>2 garlic cloves, peeled, chopped</b>  |   |
| <b>500ml red wine</b>                    |   |
| <b>1 tbsp tomato purée</b>               |   |
| <b>2 tins of peeled plum tomatoes</b>    |   |
| <b>500ml beef stock</b>                  |   |
| <b>400g tagliatelle or spaghetti</b>     | Serve with pasta cooked according to the packet instructions, and topped with freshly grated Parmesan.  |
| <b>freshly grated Parmesan, to serve</b> |   |

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