Tagliatelle al ragù bolognese

Pasta recipe for tagliatelle al ragù alla bolognese

Easy 4 Servings 140 min.



You won't find the pasta classic, Spaghetti Bolognese, in Italy. There, it’s called “ragù alla bolognese”. The sauce is left to simmer for hours - and is then eaten with tagliatelle. A real delight that will make you forget your “spaghetti bolo”.

Ingredients

500 g fresh tagliatelle

300 g minced beef (roughly minced)

150 g pancetta (cured pork belly)

1-2 carrots

50 g celery sticks

1 small onion

1 pack ORO di Parma passata (400 g)

1-2 tbsp. ORO di Parma tomato paste, double concentration

100 ml dry white wine

100 ml full-cream milk

A small quantity of vegetable bouillon

“Extra vergine” olive oil for frying

Salt and pepper from the mill

A dash of cream (only if you are not using fresh pasta)

Step 1: Preparation

Finely chop the onions, carrots and celery, cut the pancetta into small pieces.

Step 2: The pancetta

Pancetta is a traditional Italian specialty. The air-dried, cured pork belly has a particularly tender, mild taste. An increasing number of well-stocked supermarkets are now selling pancetta as part of their range. When buying pancetta, make sure that the slices are cut thinly - about the same as for breakfast bacon, which you can also use as an alternative by the way..

Step 3: The ragout

The ragù alla bolognese and the original recipe for the dish is the subject of legend. Find out more about the “bolognese myth” in this kitchen secret. Take a casserole dish or a large, high-walled pan and bring the olive oil to a medium heat. Sauté the pancetta, onions, carrots, celery and tomato paste. Now add the mince and fry at a high temperature until it sizzles nicely. Then pour over the white wine. When the liquid has evaporated, add the chopped tomatoes and bouillon. Now turn the hob down to low and leave the ragout to simmer for at least 2 hours. Don’t forget to stir occasionally.

Step 4: The tagliatelle

As with fusilli pasta, there is a legendary story around the origins of tagliatelle. The hair of the Renaissance princess Lucrezia Borgia is said to have been the inspiration for the court chef for his pasta creation when she married Alfonsi I. d’Este. We don’t know where the inspiration for tagliatelle came from. But we do know that you now need to bring about 4 litres of salted water (1 tsp. salt per litre) to the boil and cook the pasta. You’ll need about 3 minutes for fresh pasta, and the time given on the package for dried durum wheat pasta.

Step 5: The final

While the pasta is cooking, add milk to the ragout. This takes the acidic taste away from the tomatoes. Then season with salt and pepper. If you are using dried pasta - but really only then - you can also add a dash of fresh cream. Drain the pasta

thoroughly, arrange on plates and mix with the ragù alla bolognese. Buon appetito!

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