

Tagliatelle and Ragu Alla Bolognese sauce

Servings: 4

INGREDIENTS

Tagliatelle:

300 gr. white flour, 3 eggs

Ragu alla bolognese:

1 carrot

2 tablespoons olive oil

1 onion

1 celery stalk

500 gm ground beef/veal/pork mix

1 tablespoon tomato paste

400 gm tomato puree/sauce

1/2 cup dry red wine

1 cup water salt and pepper

1 tablespoon butter to cook until creamy

Parmigiano reggiano cheese

2 bay leaves

DIRECTIONS

1. Tagliatelle: mound the flour on a wooden work surface, make a hole in the center of the flour and crack the eggs into it. Break the eggs up with a fork, taking care not to break the wall of flour. Gradually bring the flour from the inside of the flour wall and mix with the eggs until a ball of dough forms. Knead the dough until it is smooth, cover it with plastic wrap and allow it to rest for half an hour.

2. In the meantime prepare the ragù.

3. Mince the onion, the carrot and the celery, mix together and set aside. Heat the olive oil, add the minced vegetables and cook over low heat for 15 minutes. Stir in the ground meats, salt, pepper and bay leaves. Add the wine and let it evaporate. Add the tomato paste, the tomato sauce and the water, simmer for 1/4 hour.

4. Start rolling the dough from the top outer perimeter and when you have rolled one side, turn the dough 90° clockwise (a quarter turn) and roll the top side again and continue in this fashion. Rotate the flat pasta circle while rolling guarantee that all the sides are the same thickness.

5. When pasta shape is really large to handle, it is helpful to roll pasta around the rolling pin. This makes the quarter turn much easier.

6. When you have a nice, flat, spotless (not sticky) thin layer of fresh pasta, uniformly thin, you are ready for the cut.

7. Cut the tagliatelle to the desired width using a very sharp knife (7mm for tagliatelle and 1.5 for pappardelle).

8. Open the tagliatelle and spread them onto the board.
 9. Drop tagliatelle into boiling salted water and cook them for 3-5 minutes
 10. Drain the tagliatelle in a colander.
 11. Stir them in the sauce and serve with grated Parmigiano Reggiano on the side.
- Buon appetito!!!