

## Bolognese sauce *(Pasta & rice main dishes)*



### Preparation

Finely chop the celery, carrot and onion, and fry very slowly with a drizzle of olive oil in a heavy saucepan. Add the meat and let it brown. Add the wine and wait for the alcohol to evaporate. Then add the tomatoes, salt, pepper, bay leaf and a glass of water. Cover and simmer for two hours. When the sauce is ready, you can freeze or keep in the refrigerator for a few days. Alternatively, use it immediately with tagliatelle. To make the tagliatelle, mix the eggs and flour at the rate of one egg per 100 grams of flour; add a tablespoon of olive oil and a pinch of salt. Make a ball and let it sit for fifteen minutes. Then roll out the dough into sheets before cutting into tagliatelle strips. Cook the pasta in boiling salted water into which you have added a trickle of olive oil. Cooking fresh pasta takes around 4 minutes. Mix with the sauce and finish with plenty of parmesan cheese.

### Tips

When serving the tagliatelle with the meat sauce, bring some grated parmesan cheese to the table to sprinkle over the pasta. You can store the sauce in the fridge, closed tightly, for 2-3 days at most.

### Trivia

The etymology of the word 'ragù' comes from the French 'ragout' which means 'to awaken the appetite'. It is also not generally served with spaghetti, as in the UK!

### Information

**Preparation** 180 minutes

**Total Time** 180 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Difficult

la terra di Puglia



### ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

[shop.laterradipuglia.it](http://shop.laterradipuglia.it)

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

### Ingredients

**Minced beef** 350 grams

**Passata** 400 grams

**Celery** (A celery stalk)

**Carrots** (A carrot)

**Onions** (A white onion)

**Bay leaves** (A bay leaf)

**Salt**

**Pepper**

**Eggs** 3 units

**Italian 00 flour** 300 grams

**Extra virgin olive oil** (A tablespoon of extra virgin olive oil)