

OUR FAVORITE RECIPES

Fresh Tagliatelle with Tuscan Meat Sauce



Ingredients:

- 1 medium onion chopped finely
- 1 medium carrot chopped finely
- 1 small celery stalk chopped finely
- 1 ½ tablespoon parsley chopped finely
- 6 tablespoons extra virgin olive oil
- 10 oz ground lean beef
- 1 fresh Italian pork sausage, skin removed
- 1 oz dried porcini mushrooms
- ½ cup red wine
- 14 oz canned cubed Italian tomatoes
- 1 cup beef stock
- Salt and pepper to taste
- 15 oz (400 g) fresh tagliatelle pasta
- 1 cup Pecorino Romano cheese grated

Preparation:

Soak dried porcini mushrooms for 20 minutes in warm water, then drain and chop coarsely. Set aside. Sauté celery, onion, carrot and parsley with olive oil in a heavy saucepan for 5 minutes. Add crumbled sausage meat and ground beef, and stir for 5 minutes breaking the meat into small bits. Add the mushrooms and red wine, reducing the mixture for a few minutes. Add the tomatoes, some salt and pepper, and simmer for 30 minutes covered with a lid. Occasionally add beef stock to moisten. In the meantime, bring a large pot of well salted water to boil, throw in fresh tagliatelle pasta (see our fresh pasta recipe) and cook al dente. Drain the pasta and toss it with the meat sauce. Sprinkle Pecorino cheese on the top of the pasta and serve.

Makes 4 servings

