

## **Tuscan Ragu**

A delicious and wholesome sauce which is widely used for accompanying many kinds of dried pastas and gnocchi. (Yields about 4- 5 portions)

4 tablespoons E.V.O.O  
1 medium onion, finely chopped  
2 garlic cloves, finely chopped  
1 /2 carrot, finely chopped  
1 celery stalk, finely chopped  
1 small bouquet garni: rosemary, sage, bay leaf, thyme  
½ lb ground beef (lean chuck rump)  
4 oz lean ground pork  
4 oz dry white wine  
1 tablespoon of tomato paste  
1 lb of S. Marzano canned tomatoes  
Parsley  
1- 2 cups beef stock  
2 Oz of fresh grated Parmigiano Cheese

Heat the oil in a wide heavy saucepan. Add the onion, parsley, garlic, carrot and celery. Sauté until clear, stirring with a wooden spoon. Add the meat and sauté on a medium heat with salt and pepper until the moisture from the meat has evaporated and it turns lightly brown and forms a glaze.

Deglaze with the wine and let it evaporate. Add the tomato paste and the crushed tin tomatoes. Let it simmer for few minutes then add the herbs bouquet.

Partially cover the saucepan and simmer for about 1 ½ - 2 hours on a low heat.

Add the beef stock when necessary to give flavour, prevent the sauce from sticking and to maintain a good consistency. Stir frequently.

Bring a large pot of salted water to boil; Drop the pasta in the water and turning occasionally until al dente (according to package directions). Drain, saving about 4 fl oz of water. Toss the pasta in a large skillet with the sauce, thin the sauce with the water as needed. Sprinkle with Parmigiano Reggiano and serve.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook" <http://www.thetuscancook.com/>

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