

Tagliatelle with Ragù
(Tagliatelle con Ragù alla Bolognese)

INGREDIENTS:

Servings: 2 people

Tagliatelle	250 g
or homemade	350 g
Small carrot	1
Celery stalk	1
Small onion	1/2
Butter	2 tsp
Olive oil	2 tsp
Ground beef	75 g
Ground lean pork	75 g
Chopped chicken liver	25 g
Dry white wine	75 ml
Tomato paste	2 tsp
Salt and freshly ground pepper	to taste
Nutmeg	pinch
Meat stock (preferably home-made)	200 ml
Heavy cream	3 tbs
Grated Parmesan cheese	to serve

Servings: 4 people

Tagliatelle	500 g
or homemade	650 g
Carrot	1
Small celery stalks	2
Small onion	1
Butter	1 tbs
Olive oil	1 tbs
Ground beef	150 g
Ground lean pork	150 g
Chopped chicken liver	50 g
Dry white wine	150 ml
Tomato paste	1 tbs
Salt and freshly ground pepper	to taste
Nutmeg	pinch
Meat stock (preferably home-made)	300 ml
Heavy cream	75 ml
Grated Parmesan cheese	to serve

Servings: 6 people

Tagliatelle	750 g
or homemade	1 kg
Small carrots	2
Celery stalks	2
Small onion	1
Butter	2 tbs
Olive oil	2 tbs
Ground beef	225 g
Ground lean pork	225 g
Chopped chicken liver	75 g
Dry white wine	250 ml
Tomato paste	2 tbs
Salt and freshly ground pepper	to taste
Nutmeg	pinch
Meat stock (preferably home-made)	500 ml

Heavy cream	125 ml
Grated Parmesan cheese	to serve

Servings: 8 people

Tagliatelle	1 kg
or homemade	1 1/2 kg
Carrots	2
Small celery stalks	3
Onion	1
Butter	3 tbs
Olive oil	3 tbs
Ground beef	300 g
Ground lean pork	300 g
Chopped chicken liver	75 g
Dry white wine	350 ml
Tomato paste	3 tbs
Salt and freshly ground pepper	to taste
Nutmeg	1 tsp
Meat stock (preferably home-made)	650 ml
Heavy cream	150 ml
Grated Parmesan cheese	to serve

Servings: 10 people

Tagliatelle	1 1/4 kg
or homemade	1 3/4 kg
Carrots	3
Small celery stalks	4
Large onion	1
Butter	50 g
Olive oil	50 ml
Ground beef	400 g
Ground lean pork	400 g
Chopped chicken liver	100 g
Dry white wine	400 ml
Tomato paste	4 tbs
Salt and freshly ground pepper	to taste
Nutmeg	1 tsp
Meat stock (preferably home-made)	800 ml
Heavy cream	200 ml
Grated Parmesan cheese	to serve

Servings: 12 people

Tagliatelle	1 1/2 kg
or homemade	2 kg
Small carrots	4
Celery stalks	4
Small onions	2
Butter	50 g
Olive oil	50 ml
Ground beef	500 g
Ground lean pork	500 g
Chopped chicken liver	150 g
Dry white wine	500 ml
Tomato paste	4 tbs
Salt and freshly ground pepper	to taste
Nutmeg	1 tsp
Meat stock (preferably home-made)	1 liter

Heavy cream
Grated Parmesan cheese

250 ml
to serve

TOOLS:

Vegetable peeler
Chef's knife
Cutting board
Large saucepan with lid
Wooden spoon
Pasta pot
Colander

PREPARATION:

Peel the carrots and onion. *Chop the carrot, onion and celery.* Melt the butter in a large saucepan and add the olive oil. Sauté the carrots, onion, and celery over medium heat. When the onion begins to brown, add the ground meats. Brown the meat. Add the chicken livers and cook for an additional 2 minutes.

Add the wine and cook until it evaporates. Stir in the tomato paste. Add the nutmeg, salt and pepper. Add the stock and bring the mixture to a boil. Reduce the heat and cover the pot. Simmer for 2 hours, stirring occasionally.

After 2 hours, if the sauce is too thin, simmer uncovered for another 10-15 minutes. The sauce should be quite thick. Remove it from the heat and stir in the cream.

Prepare the pasta:

Bring a large pasta pot of lightly salted water to a boil. Cook the pasta, according to instruction. Drain the pasta and mix in the ragù. Sprinkle with *grated Parmesan cheese* and serve hot.