

**Tagliatelle with Ragù**  
(Tagliatelle con Ragù alla Bolognese)

**INGREDIENTS:**

Servings: 2 people

Tagliatelle	9 oz
or homemade	12 oz
Small carrot	1
Celery stalk	1
Small onion	1/2
Butter	2 tsp
Olive oil	2 tsp
Ground beef	3 oz
Ground lean pork	3 oz
Chopped chicken liver	1 oz
Dry white wine	1/3 cup
Tomato paste	2 tsp
Salt and freshly ground pepper	to taste
Nutmeg	pinch
Meat stock (preferably home-made)	1 cup
Heavy cream	3 tbs
Grated Parmesan cheese	to serve

Servings: 4 people

Tagliatelle	1 pound
or homemade	1 1/4 pounds
Carrot	1
Small celery stalks	2
Small onion	1
Butter	1 tbs
Olive oil	1 tbs
Ground beef	5 oz
Ground lean pork	5 oz
Chopped chicken liver	2 oz
Dry white wine	2/3 cup
Tomato paste	2 tbs
Salt and freshly ground pepper	to taste
Nutmeg	pinch
Meat stock (preferably home-made)	1 1/2 cups
Heavy cream	1/3 cup
Grated Parmesan cheese	to serve

Servings: 6 people

Tagliatelle	1 1/2 pounds
or homemade	2 1/4 pounds
Small carrots	2
Celery stalks	2
Small onion	1
Butter	2 tbs
Olive oil	2 tbs
Ground beef	9 oz
Ground lean pork	9 oz
Chopped chicken liver	3 oz
Dry white wine	1 cup
Tomato paste	2 tbs
Salt and freshly ground pepper	to taste
Nutmeg	pinch
Meat stock (preferably home-made)	1 pint

Heavy cream	1/2 cup
Grated Parmesan cheese	to serve

Servings: 8 people

Tagliatelle	2 1/4 pounds
or homemade	3 1/4 pounds
Carrots	2
Small celery stalks	3
Onion	1
Butter	3 tbs
Olive oil	3 tbs
Ground beef	10 oz
Ground lean pork	10 oz
Chopped chicken liver	3 oz
Dry white wine	1 1/2 cups
Tomato paste	3 tbs
Salt and freshly ground pepper	to taste
Nutmeg	1 tsp
Meat stock (preferably home-made)	1 1/2 pints
Heavy cream	2/3 cup
Grated Parmesan cheese	to serve

Servings: 10 people

Tagliatelle	2 3/4 pounds
or homemade	4 pounds
Carrots	3
Small celery stalks	4
Large onion	1
Butter	4 tbs
Olive oil	1/4 cup
Ground beef	14 oz
Ground lean pork	14 oz
Chopped chicken liver	4 oz
Dry white wine	1 3/4 cups
Tomato paste	3 1/2 tbs
Salt and freshly ground pepper	to taste
Nutmeg	1 tsp
Meat stock (preferably home-made)	1 3/4 pints
Heavy cream	1 cup
Grated Parmesan cheese	to serve

Servings: 12 people

Tagliatelle	3 1/4 pounds
or homemade	4 1/2 pounds
Small carrots	4
Celery stalks	4
Small onions	2
Butter	1/4 cup
Olive oil	1/4 cup
Ground beef	1 pound
Ground lean pork	1 pound
Chopped chicken liver	5 oz
Dry white wine	1 pint
Tomato paste	1/4 cup
Salt and freshly ground pepper	to taste
Nutmeg	1 tsp
Meat stock (preferably home-made)	1 quart

Heavy cream  
Grated Parmesan cheese

1 cup  
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.