

the cabin

Lorne

Beef and veal ragu

2 carrots
2 brown onions
4 stalks celery
100 grams pancetta, diced
6 cloves garlic
1 cinnamon stick
6 cloves
100 ml olive oil
200 grams beef rump, diced
300 grams pork shoulder, diced
300 grams veal shoulder, diced
500 ml red wine
200 ml cream
1 litre beef stock
8 tablespoons tomato paste
800 grams peeled tomatoes (if you have your homemade passata you can use it)
8 bay leaves
salt and pepper
½ bunch of parsley
fresh pasta, to serve

METHOD

Finely dice the carrots, onion and celery. Gently fry the diced vegetables, pancetta, garlic, cinnamon and cloves in olive oil. Fry off the meat (in small batches) in a separate pan and add to the soft vegetables, combine. Add the red wine and let it reduce, completely (approximately 1 hour).

Add the stock, tomato paste, peeled tomatoes and bay leaves, along with salt and pepper to taste. Reduce heat to a simmer and cook for a further 2 to 3 hours, adding the parsley in the last 30 minutes of cooking.

This can be portioned and frozen into smaller batches.

Serves 12