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PASTA ESSENTIALS *with*
ORAZIO D'ELIA

DA ORAZIO PIZZA + PORCHETTA

Tagliatelle alla Bolognese

Prep time 30 mins, cook 2 hrs Serves 6

- 125 ml (½ cup) extra-virgin olive oil
- 100 gm (1 medium) carrot, finely chopped
- 100 gm (2 medium) celery stalks, finely chopped
- 100 gm (1 small) onion, finely chopped
- 3 garlic cloves, finely chopped
- 4 fresh bay leaves
- 2 kg coarsely minced beef
- 250 ml (1 cup) red wine
- 45 gm tomato paste
- 1 litre (4 cups) tomato passata
- 500 gm dried tagliatelle
- 300 gm (3¼ cups) parmesan, grated, plus extra to serve
- Fresh thyme, to serve

1 Heat olive oil in a large saucepan over medium heat. Add carrot, celery, onion, garlic and bay leaves, and fry gently until vegetables are softened and aromatic (5-7 minutes). Add beef, increase heat to high and cook until juices reduce to a coating consistency (8-10 minutes). Add wine, boil until reduced to a quarter of the original volume (3-4 minutes), then add tomato paste and passata, season to taste, then simmer, stirring occasionally, until meat is tender and the oil rises to the surface (about 1½ hours).

2 When sauce is almost ready, cook tagliatelle in a large saucepan of boiling salted water until al dente (about 2 minutes less than given on the packaging). Drain, then toss in saucepan with half the Bolognese sauce and the parmesan.

3 Transfer pasta to serving bowls, top each with remaining Bolognese, scatter with thyme and extra parmesan, and serve.

MY NOTES

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