

TRE DITA[®]

Cucina Toscana

RAGÙ DELLA VECCHIA SCUOLA

YIELD: 4 SERVINGS



INGREDIENTS

FOR RAGÙ

1½ lbs. ground beef chuck
1½ lbs. ground pork
2½ oz. pancetta, cut into 1-inch cubes
2½ oz. prosciutto di Parma, cut into 1-inch cubes
2½ oz. mortadella, cut into 1-inch cubes
1 celery stalk, roughly chopped
½ large carrot, roughly chopped
½ large yellow onion, roughly chopped
2½ oz. strutto (lard) (a scant ½ cup)
1¼ cups red wine (chef recommends Sangiovese)
1 cup Passata di Pomodoro (see sub-recipe)
1 cup low-sodium chicken broth
4 Tbsp. unsalted butter
1 cup Parmigiano-Reggiano, finely grated
16 oz. fresh tagliatelle or pasta of your choice
kosher salt and black pepper to taste

FOR PASSATA DI POMODORO

3 28-oz. cans of canned whole tomatoes
2 Tbsp. extra-virgin olive oil
1 garlic clove, smashed
2 sprigs of marjoram
kosher salt to taste

METHOD

FOR PASSATA DI POMODORO

1. Process the tomatoes on high speed in a food processor until very smooth, about 1 minute.
2. In a large pot over medium-low heat, heat the oil until it starts to shimmer. Add the garlic and marjoram and cook until fragrant, about 1 minute.
3. Add the tomatoes and salt and cook until the tomatoes have lost their raw flavor and the sauce has reduced slightly, about 30 minutes.

FOR RAGÙ

1. Using a meat grinder or food processor, grind beef chuck, pork, pancetta, prosciutto, and mortadella together until well combined. Place in a large bowl. Without cleaning, process celery, carrot, and onion through the grinder or food processor and add into the bowl. Set aside. Note: If you do not have a meat grinder or food processor, combine meats with your hands, then finely mince or chop the celery, carrot and onion separately and add into the meat mixture.
2. Heat strutto (lard) in a large heavy-bottomed pot over medium-high heat.

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Once melted, add the ground meat mixture and cook, stirring frequently until browned, about 4 minutes. Reduce heat to medium, continue stirring until deeply browned and cooked through, about 45 minutes.

3. Pour in the wine and cook until evaporated. Add passata and chicken broth. Reduce heat to low, cover, and simmer gently, stirring occasionally, until sauce is tender and concentrated, about 5 - 7 hours. Taste after 5 hours.
4. Transfer 3 cups sauce to a pot, bring to a rapid simmer, and reduce slightly, about 3 minutes. Add butter and swirl to emulsify. Set aside.
5. Bring a large pot of salted water to a boil. Cook tagliatelle until tender, about 30 seconds - 1 minute or according to package directions. Drain and add to sauce, tossing to coat.
6. Serve immediately with Parmigiano-Reggiano sprinkled on top.

Note:

The sauce will keep, refrigerated in an airtight container for up to 5 days, or frozen for up to 6 months.

