

Chunky Cherry Tomato Ragu for Pasta



Serves 4
+ 2nd batch

Prep 15 mins

Cooking 2h 20 mins

Easy

Ingredients

For the base (2 batches)

3 tbsp olive oil
1 large onion, finely chopped
1 large celery stick, finely sliced
1 large carrot, finely chopped
3 tbsp tomato & vegetable puree
600ml passata
150ml milk (optional)

For the ragu

400g spaghetti or other pasta
1 batch of mince base (see left)
100g cherry tomatoes, quartered (mixed colours)
1tbsp mascarpone
bunch of basil, roughly chopped
finely grated parmesan, to serve
500g veal mince (10% fat)

1. Heat 1 tbsp oil in a pan and fry the onion until it starts to soften, then add the celery and carrot, and continue to cook until the veg is soft, then stir in the tomato & vegetable puree and cook for 1 min. Stir in the passata and bring to a simmer. Cover and cook over a low heat for 1½ hrs, then add the milk and cook for 30 mins. Divide into two batches to use in a cottage pie, or a pasta ragu. *Will keep frozen for up to a month. Defrost fully before using.*
2. Meanwhile, heat the remaining oil in a separate frying pan and fry the mince, scooping each batch out with a slotted spoon and leaving any excess oil behind. Add the mince to the remaining half of the veg mix.
3. Tip the mince base into a pan and bring it to a simmer and cook for 20 mins. Add the cherry tomatoes and cook for 1 min, then stir through the mascarpone and basil.
4. Serve the sauce over the spaghetti and scatter with parmesan and extra basil to serve.