

Pasta Ragout - James Martin



Serves 6 **Prep 15 mins**

Cooking 2 - 3h

Easy

Ingredients

400g pasta

For the ragout:

500g mince beef or veal

8 pork sausages chopped

1 onion, peeled and diced

1 carrot diced

1 leek diced

3 bay leaf

2 sticks celery diced

2 x 400g tinned chopped tomatoes

2 tbsp tomato puree

1 bunch basil

75ml red wine

To finish: A small bunch basil, chopped

Grated pecorino or parmesan

1. Blitz in a food processor the onion, carrot, leek and celery.
2. To make the ragout, heat a large pan and drizzle in the oil, add the onion, the carrot, the celery, leek garlic bay and tomato puree.
3. Cook out for a few minutes. Add the meats then the wine and tinned tomatoes. Cook for 2 to 3 hours gently simmering, sprinkle in basil.
4. Cook the pasta in boiling salted water for 8 to 10 minutes, spoon into the ragout, grate over the cheese, and serve.

