

# Parsley tagliatelle with simmered ragout sous vide

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**Cooking time:** 3 hours



## Ingredients

For 6 people

### Ragout (sous vide):

300 g minced beef  
100 g minced pork  
100 g sausages  
300 g celery, carrots and onions  
100 ml red wine  
Herbs (rosemary, sage, laurel and thyme), 1 small bunch each  
20 g dried porcini mushrooms  
250 g blended ripe tomatoes  
Nutmeg  
400 g broad beans  
Extra virgin olive oil  
Salt and pepper

### Pasta:

400 g 00 flour  
100 g durum wheat flour  
5 eggs  
Parsley, 1 small bunch

## Preparation

### Ragout (sous vide):

Finely dice the vegetables and sauté them in a pan with a little oil and the small bunch of herbs; allow to cool.

After removing the skins from the sausages, brown them with the two meats in a non-stick frying pan and allow to cool.

Pour the wine into a small saucepan, reduce by half to remove the alcohol and allow to cool.

Combine the vegetables with the meat, wine, rehydrated and chopped mushrooms and tomatoes, season with salt, pepper and nutmeg.

Place ingredients in a vacuum bag, seal and submerge pouch completely into the **fusionchef** sous vide water bath and cook at 64 °C for 3 hours.

### Pasta:

Work the two flours together with the eggs, adding chopped parsley with a little water, to form a smooth and uniform dough, wrap in cling film and leave to rest for at least an hour.

Roll out the dough to a thickness of approximately 3 mm. Cook it in salted water, toss it in the pan with the meat sauce and serve it with the shelled broad beans.