

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.