



Tagliatelle with Meat Sauce

Ingredients

Pasta: 400g of flour 3 eggs water, salt
Sauce: 300g of minced beef 200g of sausage 2 yellow onions 1 carrot 1 stalk of celery 1 clove of garlic 2 sprigs of rosemary Olive Oil 1 pack of Cirio Peeled Plum tomatoes 1 glass of red wine

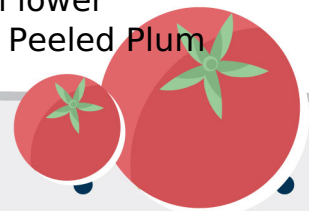
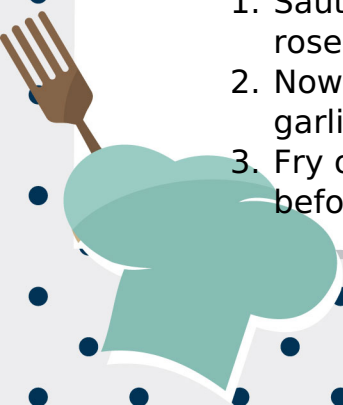
Preparation

To prepare the noodles:

1. Arrange the flour on the table, break the eggs in the hollow at the centre. Then add a pinch of salt and as much water as is required to form an elastically dough.
2. Work the ingredients quickly with your hands until you have obtained a smooth dough then spread on a work surface.
3. Next, use a rolling pin to roll out the dough into a sheet that's as thin as possible.
4. Cut into many rectangles and lay out to feed into the home-made pasta machine and run through to produce your tagliatelle noodles.
5. Place them on a floured surface, cover with a clean cloth and let them rest.

For the sauce:

1. Sauté with coarsely chopped onion, celery, carrot, garlic and rosemary.
2. Now heat the oil in an earthenware casserole dish and fry the garlic before adding the minced meat and crumbled sausage.
3. Fry over high heat for about 10-15 minutes and then lower before adding the glass of wine and finally, the Cirio Peeled Plum





Tomatoes.

4. Taste and season with salt and, if required, add more water to achieve a sauce with a rich consistency.
5. Now let it cook on low heat for about 40 minutes, stirring and turning occasionally to prevent sticking.

To prepare the tagliatelle, simply cook in salted water, drain and dress with the sauce.

