

TAGLIATELLE WITH BOLOGNESE RAGOUT



Chef: Diego Ponzoni

Method

Serves 6

Cook the tagliatelle in boiling salted water until al dente. In a frying pan with a drizzle of oil sauté the fresh vegetables, then add the Bolognese Ragout with a little chopped rosemary. Drain the tagliatelle and toss in the Bolognese sauce with grated Parmigiano Reggiano. Garnish with a sprig of rosemary and serve.

Menù Ingredients

120 g. Soffritto pronto a base di verdure fresche - Ready to use Mirepoix - B10K

550 g. Ragù alla Bolognese - Bolognese sauce - CF2

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Rosemary

q.s. Parmigiano Reggiano Cheese

400 g. Egg Tagliatelle Pasta