

TAGLIATELLE WITH MEAT RAGÙ AND MUSHROOMS



Menù Ingredients

- 100 g. Pomodorina - Pomodorina sauce - CA1
- 120 g. Soffritto pronto a base di verdure fresche - Ready to use Mirepoix - B10K
- 200 g. Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1
- 200 g. Ragù della casa - Home-style Ragout sauce - C91
- q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

- q.s. Parsley
- 420 g. Tagliatelle Pasta

Chef: Leonardo Pellacani

Method

Serve 6

In a pot of boiling salted water cook the tagliatelle al dente; in the meantime, in a pan sauté the ready to use vegetables with a drizzle of oil. Add the Ragù and sauté for few minutes. At this point, add the Porcini mushrooms and the Pomodorina sauce. Drain the tagliatelle and toss them with the prepared sauce. Top with chopped parsley. Serve immediately.