

Tagliatelle Beef Bolognaise

With parmesan shavings and fried basil

Ingredients

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| 1 tablespoon olive oil | 1 cup thick Italian tomato pasta sauce (passata) |
| small onion, finely chopped | 1 cup chicken stock |
| carrot, finely chopped or grated | 1/2 cup white wine |
| stick celery, finely chopped | 1/2 teaspoon dried oregano |
| garlic cloves, crushed | 1/4 teaspoon ground nutmeg |
| 500g lean beef mince | 500g tagliatelle pasta |
| 140g tomato paste | shaved parmesan cheese, to serve |

Method

1. Heat oil in a heavy-based saucepan over medium heat. Add onion, carrot, celery and garlic. Cook for 3 minutes, or until tender. Add mince. Cook, stirring, for 5 minutes or until browned.
2. Add tomato paste, pasta sauce, stock, wine, oregano, nutmeg, and salt and pepper. Mix well.
3. Bring to the boil. Reduce heat to medium-low. Simmer, uncovered, for 35 to 45 minutes or until thick. Season with salt and pepper.
4. Cook pasta in a saucepan of boiling salted water, following packet directions, until just tender. Drain. Toss hot pasta with a little Bolognese sauce.
5. Arrange on 4 serving plates. Spoon over remaining sauce. Top with parmesan shavings and freshly ground black pepper.
6. Drizzle basil oil and garnish with deep-fried