



Ragù in Bianco

Meat Sauce

Ingredients:

- 4 tbsp. extra virgin olive oil
- 500gr. (17.6 oz.) beef mince
- 1 garlic clove crushed
- 1 carrot, peeled and diced
- 1 stalk of celery, diced
- ½ onion, diced
- ½ cup white wine
- 2 cups beef stock
- 1 teaspoon cornflour
- 1 tbsp. butter
- Salt, pepper
- A frypan

Preparation:

1. In a frypan, heat the olive oil, then gently sauté the garlic, carrots, celery and onion.
2. Once the vegetables are cooked, add the meat and continue to cook, using a wooden spoon to break up the mince.
3. Add the white wine and cook on a low heat for 5 minutes more to reduce the wine down.
4. Keep cooking on a low heat for one hour adding stock to keep it moist.
5. Once the it is ready, add the cornflour and the butter just to make it a little creamy.
6. Serve with fresh pasta!

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!