



Rich Short Rib Ragu with Tagliatelle

Our red wine infused short rib ragu is certainly a show stopper

Serves: 4

Prepare: 10 Minutes

Cook: 1 Hour 30 Minutes

Difficulty: Medium

Ingredients

- [700g organic beef short ribs](#)
- 1tbsp olive oil
- 1 onion, finely chopped
- 1 carrot, chopped into chunks
- 1 celery Stick, finely diced
- 3tbsp tomato puree
- 2 garlic cloves, finely grated
- 2tsp dried thyme leaves
- 1 large glass red wine
- [330ml organic beef bone broth](#)
- 300g tagliatelle Pasta
- 100g parmesan shavings
- salt and pepper, to season

Method

1. Heat the olive oil in a pan and add the celery, onion and carrot. Fry over a medium heat with a little salt for 10 minutes, stirring occasionally until they have softened and begun to colour
2. Add the tomato puree, garlic and thyme and cook for a further 2-3 minutes
3. Pour in the red wine and increase the heat to bring the mixture to the boil, cooking off most of the alcohol
4. Reduce the heat and stir in the organic beef bone broth. Add the organic beef short ribs and cover your pan with a tight-fitting lid or a few layers of foil
5. Leave to cook gently for 1 hour until the meat falls away from the bone. Shred the remaining meat from the bone, remove the bone, leaving the tender meat in the ragu sauce
6. Remove the lid and continue to cook for 15 minutes, allowing the sauce to reduce and thicken
7. Bring a very large pot of water with 1tbsp of salt to the boil, add the pasta and cook according to the packet instructions. Drain the pasta and then toss the pasta through the ragu and serve with lashings of parmesan shavings and freshly ground black pepper