

Parpardelle Ragu

Ingredients

Ragu

500gms pork mince
2tbsp olive oil
2 cloves garlic minced
1 can whole peeled tomato
1 onion, finely diced
1 carrot, peeled and diced
1 tsp fennel seeds
1/2 tsp finely chopped fresh rosemary
125ml white wine
1 dry red chili (optional)
100gms mascarpone

Method

1. In a heavy based saucepan over medium heat, add the olive oil. Now add the pork to the pan, add the dried chili, garlic and rosemary as well. Fry the mince breaking it up into a smaller pieces, until it has nicely caramelised. Add the finely chopped onion, carrot and celery and cook until tender, about 10-minutes.
Now add the white wine and cook until it has been absorbed by the meat and reduced.
Now add the chopped tomato. Stir to deglaze the bottom of the pan, cover partially with a lid and simmer for 20-25 minutes. To serve stir through cream or mascarpone and add the cooked pasta.

THE
COOKERY

by The Secret Jozi Chef

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