

Steak Ragu

capaldi's classic slow-cooked ragu

Ingredients

- 1 white onion
- 3 cloves garlic
- 1 tbsp dried basil
- 2 tbsp dried soffrito
- 1lb chunks of flank steak (high quality)
- 1lb chopped mushrooms
- 800g can of tomatoes (high quality)
- 250ml bottle dry full-bodied red wine (Zinfandel)
- Fresh parmesan cheese (to serve)

Directions

1. Fry off chopped onion & garlic until soft
2. Add soffrito & dried basil and fry for 1 minute
3. Add steak, season with salt and pepper, and fry until sealed
4. Add mushrooms and fry until water has gone and ingredients start to brown



Steak Ragu (cont.)

5. Deglaze the pan with red wine for 1 min
6. Add tomatoes, turn heat to low, and cover
7. Simmer for 5 hours or when steak breaks apart on stirring
 - Stir every 30 mins, add <50ml water if drying out

