

Pappardelle Beef Ragout

Enjoy with Levantine Hill Melissa's Paddock Syrah

Serves 6-8

Chef's Notes

Serve this exquisite beef ragout with the Syrah to embody an emphasis on balance and length for a reverberative echo of flavour. This recipe tastes better if made a day ahead.

Ingredients

- 1.2kg beef shin or chuck, whole
- 5 Tbsp extra virgin olive oil
- 2 brown onions finely chopped
- 3 carrots finely chopped
- 4 celery sticks, finely chopped
- 4 garlic cloves, sliced
- 3 Tbsp tomato puree
- 400ml red wine
- 2 rosemary sprigs
- 2 bay leaves
- 800g tinned tomatoes
- 500ml beef stock
- Pappardelle pasta
- Grated Parmesan

Method:

1. Heat the oven to 160c and season the beef all over with salt and pepper.
2. Heat 1 tbsp oil in a flameproof casserole dish over a medium-high heat and brown the beef until dark. Cut the beef into large portions and cook in batches if you cannot fit it in the dish at once.
3. Wipe out the pan with kitchen paper, then add about 2 tbsp oil, the onions, carrots, celery and garlic with a pinch of salt and cook for 8-10 mins over a low-medium heat. Stir in the tomato purée and cook for a further 3 mins.
4. Add the wine, herbs, tomatoes and stock, season with salt and pepper and bring to the boil. Stir the beef back into the sauce and reduce to a simmer. Cover and put in the oven for 2 hrs 30 mins, then remove the lid, stir and put back in the oven, uncovered, for 30 mins.
5. Stir or use a fork to roughly shred the beef, and season. Serve now, or chill until serving.

To Finish:

When ready to serve, gently reheat the ragout over a medium heat. Cook the pasta in a large pan of boiling salted water until al dente. Drain and then tip into the ragout. Toss together with some of the parmesan and leave for 1 min. Ladle the pasta into bowls, scatter over the remaining parmesan and serve with a generous glass of Melissa's Paddock Syrah.