



**TAGLIATELLE PAGLIA & FIENO WITH BEEF RAGÙ ALLA
BOLOGNESE & PARMESAN**



Photograph: @timatkinsphoto

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Match with red stickered
pasta, sauce and garnish

ABOUT THIS DISH

Tagliatelle falls into the family of what is known as “cutters”, which is a group of pasta that are long and ribbon-like. Other members of the cutters family include *tagliolini* and *fettuccine*. *Tagliatelle* hail from the *Emilia-Romagna* region of Italy, where it has been loved for generations. *Bologna* takes so much pride in their beloved *tagliatelle* that they have a solid gold replica, demonstrating the correct dimensions of a piece of *tagliatelle* in their Chamber of Commerce (1 mm x 6 mm, for anyone curious).

This week’s dish combines vividly green, spinach-infused *tagliatelle* and traditional white *tagliatelle* in a dish called *paglia e fieno*, which translates to “straw & hay”. Complimenting the *tagliatelle* we have a beef *ragù* in which our chefs carefully brown pieces of marbled beef until they take on a deep, burnished hue. This is where all the flavour is. We then braise our caramelised beef in wine and tomatoes. The finished sauce is a rich, intensely meaty *ragù*.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Put the beef shin *ragù* in a large pan, add 1-2 tablespoons of the boiling water, cover with a lid and heat. Once steaming, turn off the heat.
3. Open the pasta pack and put the *tagliatelle* in the boiling water, stirring to separate any that stick, for 3-4 minutes until *al dente*, (check one before removing from the pan)
4. Transfer the *tagliatelle* to the *ragù*, sprinkle the *parmesan* on top. *Buon appetito*.

INGREDIENTS

(Allergens in **bold and underlined**):

Item	Weight	Calories	Ingredients
Egg Tagliatelle	80g	225kCal	<u>Wheat</u> Flour, Egg , Durum <u>Wheat</u> Flour, Salt
Spinach Tagliatelle	80g	225kCal	<u>Wheat</u> Flour, Egg , Durum <u>Wheat</u> Flour, Spinach Powder (1%), Salt
Beef Ragù	160g	265kCal	Beef shin (51%), Onions, Red Wine (<u>Sulphites</u>), Beef Stock, Carrot, <u>Celery</u> , Tomato Puree, Garlic, Bay Leaves
Parmesan	8g	42kCal	Parmesan Cheese (<u>Milk</u>)

Consume within 2 days of delivery.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. The pasta should be cooked from frozen, the sauce should be defrosted in the fridge overnight.

This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

