

Beef Ragu with Tagliatelle

I love this dish as it's packed full of flavour and very easy to cook! I tend to cook as much as I can get into my hot pot in one go and freeze the rest as it gives me ideal home-made dishes with minimal effort. Perfect in Autumn and Winter. I like to serve this with tagliatelle but you can use whichever pasta you prefer.

- Ian, Staffordshire



Serves: 8

Ingredients:

- 1.5kg Fordhall Farm Beef Brisket
- 1/2 tsp thyme
- 1/2 tsp rosemary
- 4 garlic cloves crushed
- 1 carrot finely chopped
- 1 celery stick finely chopped
- 1 red onion
- 1 can chopped tomatoes
- 1 tbsp tomato puree
- 4 tbsp pearl barley
- 250ml red wine
- 250ml beef stock
- 500g (dried) tagliatelle
- Salt and pepper for seasoning
- Parmesan to sprinkle to your liking

Cooking Instructions:

- 1 Add the chopped carrot, celery and onion to the bottom of your slow cooker, along with the crushed garlic, tomato puree, pearl barley, thyme and rosemary.
- 2 Cut the brisket into cubes 2-3 inches. Season generously with pepper and some salt, and brown on all sides in a frying pan with a couple of tablespoons of olive oil. Add the browned beef to the slow cooker.
- 3 Add the wine to the frying pan which still contains the meat residue from cooking the beef. Stir to loosen all the bits and heat gently to release the flavours. Add to the slow cooker along with the beef broth and tomatoes.
- 4 Cook on high for 4 hours or low for 8 hours.
- 5 Shred the beef with a couple of forks. The sauce will coat your pasta, so add more beef stock, wine or water if you'd like to create more sauce. Just keep heating for a little longer to ensure everything is piping hot!
- 6 Cook the tagliatelle according to the instructions and combine the ragu with the pasta and serve with a sprinkling of parmesan.

