

 **Preparation:** 15 mins
Cooking: 4 hrs

 **Serves:** 6

 **Difficulty:** easy



Shredded beef ragù pasta

This is comfort food at its best. This rich, slow-cooked ragù uses farm shop-quality diced braising steak for a deliciously tender alternative to mince. It's perfect for sneaking in a few extra vegetables too. Serve with a chunky pasta shape to catch every last shred of beef and spoonful of sauce.

INGREDIENTS

- 4 tbsp olive oil
- 200g onion, finely chopped
- 8 garlic cloves, roughly chopped
- 150g celeriac, cut into small cubes
- 120g carrots, cut into small cubes
- 800g braising steak, diced
- 2 mushroom stock cubes, dissolved in 600 ml water
- 2 tsp dried oregano
- 1 tsp dried thyme
- 1 x 400g tin of finely chopped tomatoes
- 500g dried chunky pasta, such as *fiorelli* or *pappardelle*
- Freshly grated Parmesan cheese, to serve

RECIPE

1. Warm the olive oil in a large saucepan over a medium heat.
2. Add the onion and cook for 2–3 minutes, until softened and translucent. Include the garlic, celeriac and carrots, then cook for another couple of minutes, stirring regularly.
3. Tip in the braising steak and cook, stirring occasionally, until browned all over.
4. Pour in the mushroom stock, making sure the beef and vegetables are covered.
5. Reduce the heat to its lowest setting, cover the pan and leave to simmer gently for 3 hours.
6. Stir in the oregano, thyme and chopped tomatoes, then remove the lid and simmer for a further hour. By now, the sauce should be rich and concentrated, and the beef so tender that it readily falls apart into soft shreds.
7. Cook the pasta according to the packet instructions. Drain, add it to the beef ragù and stir well until everything is evenly combined.

Serve immediately, with a lavish amount of freshly grated Parmesan over the top. Nothing else required – apart from perhaps a generously filled bowl.

