

## FETTUCCINE WITH NEAPOLITAN RAGÙ

### FETTUCCINE AL RAGÙ NAPOLETANO

This Neapolitan ragù recipe has been in my family for over 40 years and my mother has never changed a single ingredient. It works to perfection, and the great thing is that you can prepare the sauce a day ahead and it will taste even better the day after. The meat should be crumbly and as soft as butter. Feel free to use rump steak if you prefer, as fillet steak can be expensive.

Serves 6

4 tablespoons olive oil	4 tablespoons tomato purée
1 large red onion, peeled and finely chopped	1 x 680g bottle of passata (sieved tomatoes)
1 large carrot, peeled and finely chopped	10 fresh basil leaves, shredded
1 celery stick, finely chopped	500g dried fettuccine
500g fillet steak, cut into 2cm cubes	80g freshly grated Parmesan cheese
300ml full-bodied red wine	Salt and freshly ground black pepper
100ml hot beef stock	

- 1] Heat the oil in a medium saucepan over a medium heat. Add the onion, carrot and celery and fry for 8–10 minutes, stirring occasionally.
- 2] Add the steak and fry for 2 minutes. Pour in the wine and let it simmer for about 2 minutes. Season with salt and pepper. Cover and simmer for 30 minutes, stirring occasionally.
- 3] Stir in the stock, tomato purée and passata. Bring to the boil. Reduce the heat, re-cover and simmer for 1½ hours, stirring every 20 minutes. Stir in the basil and check for seasoning.
- 4] Cook the fettuccine in a large pan of boiling, salted water until al dente. Drain the pasta thoroughly and tip it back into the same pan.
- 5] Pour over the sauce and stir for 30 seconds to allow the flavours to combine. Sprinkle the Parmesan over the top before serving.

