



LA NONNA

OXTAIL RAGÙ



SCAN FOR COOKING METHOD VIDEO

OXTAIL RAGÙ



Serves 2



Cooks in 5 Minutes

INGREDIENTS:

(Allergens in Bold)

FRESH PASTA: PAPPARDELLE
Flour (wheat), **Pasteurised Egg (28%)**, Durum Wheat Flour, Salt,
(Dusted with Rice Flour)

SAUCE:

Oxtail, Tomato Sauce, Carrots,
Celery, Onions, Bay Leaf,
Rosemary, Thyme

PARMESAN CHEESE

Keep refrigerated below 5°C. Once opened consume within 2 days.

Suitable for freezing. Freeze on day and consume within 1 month (cook from frozen).

Oxtail Ragù is a firm favourite at La Nonna. It is a rich and hearty dish that is first braised and then slow-cooked for 8 hours in a rich tomato sauce until the meat falls off the bones. The meat has a deep and powerful flavour that simply melts-in-your-mouth with each bite. This dish is best accompanied with a robust red wine.

METHOD:

1. Bring a saucepan with plenty of well-salted water to the boil.
2. Separate pasta and dust off flour, cook for 3-4 minutes 'til al dente.
3. Meanwhile, heat the sauce in a large frying pan on a low heat for 2 mins.
4. Once your pasta is cooked, drain it and add it to the sauce. Give it a good toss to properly coat the pasta. Gradually add in a ladle of pasta water to loosen the sauce, making sure it is the right consistency.
5. Divide between two plates, sprinkle over the Parmesan cheese, and serve immediately.

Buon appetito!



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