

Tagliatelle with ragù is the forefather par excellence of the Emilia-Romagna cooking tradition.

*Ingredients for 4 people*

*For the pastry:*

- 400 gr. flour 00
- 4 medium eggs
- Pinch of salt

*For the ragù alla bolognese:*

- 125 gr. ground pork meat
- 125 gr. ground beef
- 75 gr. pork sausage
- 50 gr. fresh bacon
- 1 little onion
- 2 little carrots
- 1 celery
- 1,5 l. water
- White wine
- Tomato sauce
- 1 tbsp extra virgin olive oil
- Salt and pepper

*Ragù preparation:* chop onions, celery and peeled carrots finely. Heat the oil in a saucepan, add the chopped vegetables and stew for 10 minutes over low heat, stirring from time to time. Mix all meats a little at a time, that will have to brown slowly for about 10 minutes. Simmer with white wine and as soon as the alcohol has evaporated and the cooking liquid is dry, pour the tomato puree as you like, but making sure that the ragù is not too liquid. Add some water and a pinch of salt; stir and cook over medium-low heat for an hour. Continue cooking for another 2 hours, adding water if needed. Season with salt and pepper and let it sit.

*Tagliatelle preparation:* on the cutting board, make a well with the sieved flour and, at its centre, add the eggs and a pinch of salt. With a fork, beat the eggs together gradually incorporating the flour without breaking the walls of the well; when the dough is firm, work it with your hands until it is cohesive, soft and non-sticky. Continue to knead the dough for 20 minutes, pressing it with the base of the palm of your hand, folding the dough on itself and turning it half a turn. Repeat this process several times, until you obtain a homogeneous ball. Wrap it in cling film and let it sit for 30 minutes. Then unwrap the dough and flatten it with a rolling pin, until you get a very thin pasta sheet. Roll the dough on itself not too tight and slightly flatten the roll. Cut strips 8 mm wide and unroll them on a clean cloth or on the cutting board; let them sit a few hours before cooking. Drain the pasta and pour it into a saucepan, to mix it with the ragù. During this operation, add Parmesan cheese as you like, which will serve to make it better mixed with the sauce.