

Serves 4-6

Prep: 45 mins COOK 2 hrs

The cooking of this authentic recipe is not to be hurried, as it benefits from long, slow simmering.

Ingredients

- 1 medium onion
- 1 medium carrot
- 1 celery stick
- 1 tbsp olive oil
- 25g/1oz butter
- 2 garlic cloves, crushed
- 85g/3oz diced pancetta
- 250g/9oz minced beef
- 250g/9oz minced pork
- 300ml/½pt full-fat milk
- 300ml/½pt dry white or red wine
- 2 good squirts tomato puree
- 2 x 400g cans whole peeled plum tomatoes
- 2 tsp dried mixed herbs
- 350g/12oz tagliatelle, dried or fresh freshly grated Grana Padano, to serve

Method

1. Finely chop onion, carrot and celery. Put oil and butter into a large, deep lidded saucepan, then melt over a medium heat. Add vegetables, garlic and pancetta. Cook for 8-10 mins, stirring occasionally, until vegetables are soft, but not brown.

2. Tip in the beef and pork. Stir the meat and mash it down with the spatula, pressing hard to remove all the lumps for about 5 mins, working all over the meat until the colour has changed to a light brownish-beige

3. Pour in the milk and stir to mix, then turn the heat up a fraction and let the meat and liquid bubble vigorously, stirring often for 10-15 mins, until all of the milk has been absorbed. If there are bits of milk that look slightly curdled at this stage - they will disappear later. Pour in the wine and repeat the process as for the milk. 4. Add the tomato puree and tomatoes. Fill both tomato cans up to the top with water, swish them around and pour the water into the pan. Sprinkle in the herbs and ½tsp salt, then grind in some black pepper. Increase the heat to high and bring to the boil, stirring to break up the tomatoes. Turn the heat to very low, put the lid on the pan at an angle so the steam can escape, then let the sauce bubble very gently for 2 hrs, stirring every 20 mins or so until the sauce is thick and glossy. Taste and check for seasoning.

4. Turn off the heat tightly cover the pan and let the sauce 'rest' while you cook the

tagliatelle according to pack instructions. Pour most of the sauce onto the pasta and toss together with two large spoons adding a spoonful or two of water from the pan if the pasta seems dry. Serve with extra sauce on top and grated cheese.