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RECIPE · CR-0427
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MAIN COURSE · ITALIAN

Slow-Braised Beef Ragù with Pappardelle

A rich, slow-cooked Sunday ragù — beef shin braised until it falls apart, folded through ribbons of fresh pappardelle and showered with aged Parmigiano-Reggiano.

MB **Recipe by Marco Belluso** · Head Chef, Trattoria del Borgo

PREP TIME	COOK TIME	TOTAL TIME	SERVES	DIFFICULTY
30 min	3 hr 15 min	3 hr 45 min	6	Intermediate

Ingredients

SERVES 6 · EASILY DOUBLED

FOR THE RAGÙ

- [ ] **1.2 kg** beef shin, cut into large chunks
- [ ] **3 tbsp** extra-virgin olive oil
- [ ] **150 g** pancetta, diced
- [ ] **2** onions, finely diced
- [ ] **2** carrots, finely diced
- [ ] **2** celery stalks, finely diced
- [ ] **4** garlic cloves, minced
- [ ] **2 tbsp** tomato purée
- [ ] **250 ml** Chianti or dry red wine
- [ ] **2 × 400 g** tins San Marzano tomatoes
- [ ] **500 ml** beef stock
- [ ] **2** bay leaves
- [ ] **1 small bunch** thyme & rosemary

TO FINISH

- [ ] **500 g** fresh pappardelle
- [ ] **60 g** Parmigiano-Reggiano, grated
- [ ] **1 handful** flat-leaf parsley, chopped
- [ ] **to taste** sea salt & black pepper

Method

1. **SEAR THE BEEF**
   Season the beef well with salt. Brown the chunks in the hot oil in batches until deeply caramelised on all sides, then set aside.

2. **BUILD THE SOFFRITTO**
   Render the pancetta for 3 minutes, then soften the onion, carrot and celery. Stir in the garlic and tomato purée and cook 2 minutes.

3. **DEGLAZE**
   Pour in the wine, scraping up every caramelised bit from the base of the pan, and simmer until reduced by half.

4. **BRAISE LOW & SLOW**
   Return the beef with the tomatoes, stock, bay and herbs. Cover and braise at 150°C for 3 hours, until meltingly fork-tender.

5. **SHRED & REDUCE**
   Lift out the beef and shred with two forks. Return to the pan, discard the herbs and simmer for 15 minutes to thicken.

6. **TOSS & SERVE**
   Cook the pappardelle until al dente, then fold through the ragù with a splash of pasta water. Finish with Parmigiano and parsley.

CHEF'S TIP

Make the ragù a day ahead — an overnight rest deepens the flavour and gives a silkier sauce. Reheat gently with a splash of stock before tossing through fresh pasta.

PER SERVING	642 KCAL	47 g PROTEIN	58 g CARBS	24 g FAT

PAIRS WITH
Chianti Classico or a medium-bodied Sangiovese