Retigo Combionline | Cookbook | Beef 19. 7. 2021

Ragù ala Bolognese

Cuisine: **Italian**Food category: **Beef**



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Program steps

Preheating:

70 °C

"

Combination















Ingredients - number of portions - 8

Name	Value	Unit
beef shoulder	250	g
brisket	250	g
pork belly, minced	250	g
carrot	50	g
celery sticks	50	g
tomato puree	500	g
dry white wine	150	ml
milk 3.5%	150	ml
veal stock	100	ml
cream 12%	100	ml
extra virgin olive oil	50	ml
salt	5	g
freshly ground black pepper, ground	1	g

Nutrition and allergens

Allergens: 1, 7, 9

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	296.4 kJ
Carbohydrate	15.8 g
Fat	17.2 g
Protein	18.6 g
Water	0 g

Directions

- $1\!.$ In a saucepan, brown the pork belly and add the evoo after the fat starts rendering.
- 2. Add the finely chopped carrots and celery and soften.
- 3. Add the beef shoulder and brisket and brown.
- 4. Deglaze with wine until the alcohol evaporates.
- 5. Transfer into a ½ GN container and add the tomato purée.
- 6. Set the oven on combi at 65°C.
- 7. Simmer for six hours, adding veal stock from time to time.
- 8. Add the milk in the last hour.
- 9. Finish with cream and correct seasoning.
- 10. Serve with spaghetti or linguini pasta.

Recommended accessories

