

Ragù alla Bolognese

From [effilee](#)



Yield	10
Prep time	30 min
Time	2 h 30 min

Ingredients

- 1200 g minced beef
- 50 g guanciale, cubed

- 125 ml milk
- 3 onions
- 3 celery sticks
- 5 carrots
- 75 g tomato paste
- salt, pepper
- warm water

Method

1. Cut onions, celery sticks, and carrots into small cubes. You can use a food processor (in batches) to make this faster.
2. Saute pancetta until translucent.
3. Add veggies, and saute for a couple of minutes.
4. Add minced meat.
5. Add tomato paste, milk, water, and let it cook at low heat for at least two hours. Stir occasionally.
6. Serve with tagliatelle (originally), or spaghetti (family favorite).

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