



# CORSICAN RAGOUT

## INGREDIENTS

Serves 4

Preparation time: 20 minutes

Cooking time: 2-3 hours slow cooked

- 1kg beef (2.2 lb) (suited for slow cooking), cut into large cubes
- Salt and pepper to season
- 30 g (1 oz) dried mushroom, porcini mushrooms
- 4 cloves garlic, peeled and cut in thin matchsticks
- 100 g (3.5 oz) smoked bacon, cut into medium size matchsticks (lardons)
- 2 tbsp olive oil
- 1 onion, sliced
- 1 sprig rosemary
- 2-3 bay leaves
- 50-100 ml (up to 1/2 cup) passata
- 300 ml (1¼ cups) dry white wine (sauvignon blanc)
- 1 cinnamon stick or ¼ tsp cinnamon powder
- 50 ml (1/4 cup) cognac (optional)
- 200-300 g (up to 3.5 oz) macaroni or rigatoni pastas
- Freshly shaved parmesan cheese to garnish

# MISE EN PLACE

Place the dried mushrooms in a small bowl and pour 100ml of boiling water over them. Let the mushrooms soak for 30 minutes, then drain them through a fine mesh sieve. Reserve the mushroom juice for later use.

Season the beef cubes with salt and pepper. Use a knife to create a small cavity in each cube and stuff it with a piece of garlic and a piece of bacon. Reserve the remaining garlic in a separate bowl.

# METHOD

Heat the olive oil in a Dutch oven over high heat. Add the beef cubes and sear them on all sides until evenly browned (about 3-5 minutes per side). Transfer the beef to a plate.

In the same pot, add the onions. Cook over medium heat for about 10 minutes until golden brown, stirring occasionally. Add the sliced garlic and cook for a few more minutes, then return the beef to the pot along with the bay leaves, rosemary, mushrooms, passata, white wine, and cinnamon. Gently stir the ingredients together and simmer partly covered for 30 minutes.

Preheat your oven to 160°C / 320°F.

After 30 minutes of cooking time, add the reserved mushroom juice and cognac (if using) to the pot. Raise the heat to high and bring the ragout to a light boil then turn the heat off.

Cover the pot and cook in the preheated oven for at least 2.5 hours until the meat is tender and almost falling apart. Add up to a cup of water during cooking if the ragout starts to look dry.

When cooked, scoop the meat into a bowl with half of the sauce and reserve the rest of the sauce in the pot to stir through the macaroni.

Boil a large pot of water and cook the macaroni until al dente. Drain the pasta and add it to the pot with the reserved sauce, stirring gently to coat evenly.

Serve the beef divided into bowls with a side of macaroni and a sprinkle of freshly grated parmesan.