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Ragu Napoletano

Naples has its own ragù, with as many variations as you might imagine. Its nickname is 'ragù guardaporta' which means 'doorman's ragù' because a doorman supposedly having nothing else to do but watch the main entrance could watch the slow cooking of the ragù as well!

1 onion, thinly sliced
2 oz. oil
30g lard, chopped
1 carrot
1 celery stalk
8 oz. whole top round
450g whole veal shank
250g pork short ribs
3 lbs. tomatoes, peeled, seeded and chopped
20 basil leaves
salt and pepper

Sauté an onion in oil and lard. Add chopped carrot and celery. Sauté them until wilted but not browned, add the meat and sauté until browned on all sides. Add the peeled, seeded and chopped tomatoes, basil, and season with salt and pepper to taste. Stir well and cook over very low heat covered for about 3-4 hours. When the ragù is ready, remove the meat from the casserole and set aside. Use the sauce as a condiment for maccheroni, and serve the various meats with it or as a second course.

Serves 6.

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