



BEEF RAGU

Serves 4

Tip: Think about doubling all ingredients so you have leftovers.

INGREDIENTS

500g Maleny Black Angus Beef blade steaks, cut into 2cm pieces

1 tbsp olive oil

1 small brown onion, thinly sliced

200g Swiss brown mushrooms, brushed, thickly sliced

2 garlic cloves, smashed

1/3 cup (80ml) dry red wine

1 (800g) can whole peeled tomatoes, slightly crush them to eliminate big chunks

1 cup (240ml) salt-reduced chicken stock

Parmesan cheese, for grating

1 tbsp fresh oregano leaves

METHOD

1. Season diced Maleny Black Angus Beef with salt and pepper.
2. Heat a large casserole dish over high heat and add oil. Add beef and cook, stirring, for about 8 minutes, or until browned all over.
3. Stir in onions, mushrooms and garlic and cook for about 3 minutes, or until vegetables have softened slightly.
4. Add wine and cook for about 1 minute, or until mostly reduced.
5. Add tomatoes and stock and bring to a simmer.
6. Cover and simmer over low heat for about 2 hours, or until beef is fork-tender and beginning to fall apart. Season ragu with salt and pepper.
7. Serve ragu with homemade or store-bought dried tagliatelle pasta, or any other pasta you like. Top with roughly grated parmesan and sprinkle with oregano.

Note: Ragu can be made up to 3 days ahead, covered and refrigerated. Reheat over medium-low heat.

