

# Ragù ala Bolognese

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



Author: **Jaroslav Mikoška**


Company: **Retigo**





## Program steps


Preheating: 70 °C


1


 Combination


 50 %

 Termination by time

 06:00  
hh:mm

 65 °C

 100 %



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



GN container Stainless  
steel full