



Peppardelle with slow-braised beef ragu

serve with Stark-Condé Stellenbosch Cabernet Sauvignon

This Cabernet Sauvignon from Stark-Condé is known for its smooth, velvet-like tannins which makes it just the bottle to serve with this rich, slow-cooked beef ragu. The wine is polished, with dark fruit and mocha flavours, and it pairs perfectly well with the umami-laden bits of brisket and braised aromatics in the pasta sauce. Time is the key ingredient in this recipe, so why not make extra to ensure leftovers for another day?

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Ingredients (serves 8 – 10)

1.5 kg beef brisket
Olive oil for frying
4 rashers of bacon, diced
1 large onion finely chopped
1 carrot peeled, finely chopped
1 celery stalk, finely chopped
6 cloves garlic, crushed
1 Tbs tomato paste
2 x 400g cans Italian chopped tomatoes
2 cups beef stock or broth
1 cup of red wine
4 bay leaves
1 Tbs chopped rosemary
1 Tbsp chopped thyme leaves
1 Tbs sugar
1 Tbs chopped fresh parsley for garnish
Freshly grated Parmesan cheese to serve
Pappardelle pasta (800gms will feed 8 people)

Directions

Preheat the oven to 150°C. Cut the brisket into 4 pieces and season with salt & pepper. Heat a generous splash of olive oil in the base of a large ovenproof cast-iron lidded pot and when hot, add the meat. Sear the meat until golden on all sides then remove and set aside.

In the same pot, add another splash of olive oil and add the chopped onion and diced bacon. Sauté for around 4 minutes until soft. Put the lid on for a minute or 2 to allow a little steam into the pan to help soften the onions. Add chopped carrots and celery and cook for another 2 minutes. Add garlic and tomato paste and cook briefly for about 30 seconds, then add the wine and allow this to reduce by half. Add stock, bay leaves, rosemary, thyme and sugar. Add a generous amount of salt and pepper and bring to a gentle boil.

Once boiling, take the pot off the stove, close the lid and place the whole pot in the oven. Cook in the oven for 3 hours (or longer) until the meat begins to shred.

When the meat is ready, remove and allow it to cool before shredding. Return the shredded meat to the sauce and reheat on the stovetop. The ragu can be made in advance or even the day before. When you are ready to serve, boil the appropriate amount of pappardelle until al dente, strain and toss the ragu through the pasta. Garnish with chopped parsley and serve with generous gratings of Parmesan.

Recipe by Sam Linsell, www.drizzleanddip.com

