

Steak Ragu



Capaldi's classic slow-cooked ragu

Ingredients

- 1 red onion
- 3 cloves garlic
- 1 tbsp (each) dried basil & rosemary
- 1 tbsp sun-dried tomatoes
- 1lb chunks of good quality flank steak
- 1lb chopped mushrooms
- 800g can of good quality tomatoes
- 250ml bottle dry full-bodied red wine (e.g. Zinfandel)
- Fresh basil (to taste)
- 1-2 tbsp of butter (to taste, if bitter)
- Fresh parmesan cheese (to serve)

Directions

1. Fry off chopped onion & garlic until soft
2. Add dried basil, rosemary, & sun-dried tomatoes and fry for 1 minute

Steak Ragu (cont.)

3. Add steak, season with salt and pepper, and fry until sealed
4. Add mushrooms and fry until water has gone and ingredients start to brown
5. Deglaze the pan with red wine for 1 min
6. Add tomatoes, turn heat to low, and cover
7. Simmer for 5 hours or when steak breaks apart on stirring
 - Stir every 30 mins, add <50ml water if drying out
8. Add fresh basil and butter (to taste) for final 15-20 mins

