

Pork ragù

Prep — 10min

Cook — 2hr 10min

Serves — 4

Ingredients

400g pork mince
50ml olive oil
3 shallots, peeled and finely diced
2 bay leaves
2 sage leaves
2 sprigs rosemary

Salt
125ml dry white wine
400g polpa
1 Tbs tomato purée
500g potato gnocchi, or fresh pasta
parmesan or grana padano, grated

Method

- Fry the minced pork in olive oil, moving it around the pan until it has lost all pinkness
- Add the onion, bay, sage, rosemary (half of it minced), and a pinch of salt, and continue cooking (and stirring) until the onion is translucent.
- Add the wine, then add the tomatoes, tomato purée, another small pinch of salt and a small glass of warm water.
- Half-cover the pan with a lid and turn down the heat so the ragù simmers gently for two hours. Check and stir every now and then, adding another small glass of warm water if the contents of the pan seem at all dry. By the end of cooking, the ragù should be dense but succulent with an oily halo.
- Cook the gnocchi (or pasta) in plenty of well-salted, boiling water, then lift into a warm bowl. Add a spoonful of finely grated parmesan or grana padano, toss, then add half the ragù and toss again.
- Divide between four plates or shallow bowls and top with more ragù and more cheese, if you wish.