

BURNT BUTTER SAUCE WITH SAGE

Serves 2-3

100g unsalted butter
15 sage leaves, roughly torn
Small pinch of sea salt

1. Melt the butter in a small saucepan over low heat until the butter is lightly golden.
2. Add the sage leaves and continue to cook until the butter is golden brown with a nutty aroma.
3. Remove from heat and stir through a small pinch of sea salt, or to taste.
4. Spoon over warm ravioli and serve with grated parmesan and ground black pepper.

TRADITIONAL RAGU'

Serves 6

1 large brown onion, finely chopped	1 Italian pork and veal sausage, skin off, crumbled, (optional)
2 cloves of garlic, finely chopped	1 cup of beef stock
1 or 2 celery sticks, finely chopped	1 glass of red wine
1 large carrot, finely chopped	600grams quality tomato Italian sauce (passata)
3 table spoon of extra virgin olive oil	Salt
30 grams of butter	Pepper
300 grams of minced beef	Spring of fresh herbs such thyme, parsley and basil (optional)
200 grams of minced pork	

1. Heat a large pan on gentle heat with the butter and the oil.
2. Add all the vegetables and stir occasionally until soft and translucent.
3. In another pot have the stock on low heat keeping warm.
4. Add the mince and cook until brown.
5. Increase the heat and add the wine, stirring through until evaporated.
6. Add the stock and the tomato sauce (Passata).
7. Bring to a simmer and then lower the heat, add the herbs, salt and pepper and let cook, stirring occasionally for at least 2 hours.
8. Serve stirred through your favourite pasta with grated Parmesan and chopped fresh herbs such as Italian parsley, thyme and oregano.

*Please note we use an all beef ragu in class.