KIKKOMAN

# Tagliatelle with ragù bianco and soy sauce

Total time **90 mins** **90 mins** preparation time

## INGREDIENTS

**4 portion(s)**

**For Tagliatelle:**

| | |
|---|---|
| **300 g** | flour |
| **3** | eggs |
| **1 pinch** | fine salt |

**For the seasoning:**

| | |
|---|---|
| **100 g** | sausage |
| **100 g** | ground beef |
| **1** | carrot |
| **1** | celery costs |
| **1** | onion |
| **0.5** | glass white wine |
| | q.s. hot water or broth |
| | Pepper |
| | Kikkoman Naturally Brewed Soy Sauce |
| | Extra virgin olive oil |
| **2** | bay leaves |

## PREPARATION

**Step 1**

For the Tagliatelle: Put the flour on the pastry board, the eggs in the center and a pinch of salt. Start mixing first with your fork and then with your hands. Knead for about 10 minutes until the dough is smooth; Form a ball with the dough and wrap it with cling film. Let it rest for 30 minutes.

**Step 2**

Using a rolling pin, or pasta machine, spread the dough to a medium thickness and create the noodles. Let them rest on a floured surface for a few minutes.

**Step 3**

For the seasoning: Prepare the sauté by chopping celery, carrot and onion. In a pan, heat a little olive oil and add the vegetables, cook for a few minutes over a low heat. Add the crumbled sausage and the minced meat, sauté and then add the white wine.

**Step 4**

When the wine is well blended, adjust the pepper and continue cooking adding some water or broth. Cook everything covered with a lid for about 30 minutes and if necessary add more water. When the sauce is almost cooked, add the soy sauce.

**Step 5**

Cook the tagliatelle in a large pan of salted water, the cooking time varies according to the thickness

you have chosen. Drain and season with the ragù.