

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.