

# SCHÄR

## TAGLIATELLE IN BAROLO SAUCE

Ingredients: 250 gr. (9 oz.) **Schär Tagliatelle pasta**, 250 gr. (9 oz.) minced (ground) beef, 2 bay leaves, 200 gr. (7 oz.) tomatoes, 2 tablespoons oil, 20 gr. (1 oz.) finely minced onion, 2 cups Barolo or other full-bodied red wine, 2 cloves, salt, pepper, grated parmesan cheese to taste.

Preparation: In a pot, lightly sauté the onion in oil, add the ground meat, salt, pepper, cloves, and bay leaves and let simmer lightly. Then add the wine and let simmer for about 5 minutes. Finally, add the tomatoes and cook the mixture over low heat for about two hours. If necessary, add more wine if the sauce becomes too dry. Boil the pasta in salted water, drain, and cover with the sauce and the grated Parmesan cheese.

Nutritional values/100g

protein 19,1 g fat 13,5 g carbohydrates 64 g Kcal 465 Kj 1948