

Rigatoni with ragù di carne

Rigatoni with ragù di carne (a.k.a. Rigatoni al ragù)

Preparation: 5 mins

Cooking: 10 mins

Difficulty: Easy

So easy and so delicious! If you have followed my suggestion to freeze some ragù, then you will have it available whenever you decide to top your pasta. Defrost the ragù (do not use the microwave), re-heat it in a pan and top your pasta with it.

SERVES 4

Ingredients:

- 400 g (14 oz) Rigatoni pasta (cooked "al dente" - see How to cook perfect spaghetti)
- 500 g (1.1 lb) Ragù di carne - see Ragù di carne (classic version - North Italy)
- Freshly grated Parmesan cheese

Directions:

The above photographs show the right amount of sauce. Cook the rigatoni al dente and top it with your ragù (do not use too much sauce because the beauty of pasta dishes is in the texture of pasta first and the sauce is there as flavouring accompaniment).

Buon appetito!