



Bolognaise Ragu
RECIPE

Bolognaise Ragu



Cooking time
45 mins
Preparation time

15 mins

Serves

4

A hearty ragu made with tasty beef bangers that are infused with fresh thyme and flavourful Royco Bolognaise Cook-in Sauce, served on linguini.

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Ingredients

- 20ml olive oil
- 800g beef sausage, casing removed
- 1 tsp fennel seeds
- 1 onion, finely chopped
- 1 carrot, finely chopped or grated
- 2 Tsp thyme leaves
- 15ml tomato paste
- 1 x Royco Bolognaise Dry Cook In Sauce
- 1 x 400g tin tomatoes
- 250ml water
- 100g baby tomatoes
- Salt
- Pepper
- Linguini, cooked to serve
- Parmesan/pecorino
- Basil

Products used



Bolognaise Dry Cook-In Sauce

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Method

1. 1.
In a large pan, heat the olive oil over a medium heat. Crumble the pork sausage into the pan with the fennel seeds. Fry gently until browned. Using a slotted spoon, remove the beef leaving the fat and oil in the pan.
2. 2.
Add the onion, carrot and thyme to the pan. Fry until soft, about 8 minutes.
3. 3.
Add the tomato paste and fried pork back into the pan. Add the Royco Bolognaise, tin of tomatoes and water.

4. 4.
Bring to a boil then turn down to a gentle simmer. Simmer for about 45 minutes, until the liquid has reduced.
5. 5.
5 minutes before it is done, add in your whole baby tomatoes. Season to taste with salt and pepper.
6. 6.
Serve the ragu on top of the cooked linguini. Sprinkle with a generous amount of parmesan or pecorino. Garnish with fresh basil.

Recipe Tags

[Pasta](#), [Pork](#), [Dry Cook In Sauce](#)

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