

## Slow Cooked Mushroom Ragu in Dilmah Extra Strength Ceylon Tea Stock with Tagliatelle Pasta



0 made it | 0 reviews



Simon Toohey

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter  
Christmas  
Easter

### Used Teas



Premium Ceylon  
Extra Strength

### Ingredients

#### Slow Cooked Mushroom Ragu in Dilmah Extra Strength Ceylon Tea Stock with Tagliatelle Pasta

- 1 Egg
- 100 g Flour
- 200 g Swiss Brown Mushrooms
- 30 g Dried Shiitake Mushrooms
- 3 Dilmah Extra Strength Ceylon Tea (stock)
- ¼ Red Capsicum
- 1 Stalk of Celery
- ½ Carrot
- ½ Brown Onion
- 50 ml Cooking Oil
- 50 ml Vegetable Oil
- 2 Garlic Cloves
- 3 Stems of Parsley
- 3 tbsp Tomato Paste

## Methods and Directions

### **Slow Cooked Mushroom Ragu in Dilmah Extra Strength Ceylon Tea Stock with Tagliatelle Pasta**

- Add the flour and egg to a bowl and mix until it comes together. Knead for 10 mins, cover in baking paper and let rest for approx. 20 mins.
- Put the shiitake mushrooms in boiling water along with the Dilmah Extra Strength Ceylon Tea. Steep the tea in the mushroom and water mixture for 10 mins and then take out. Leaving the mushroom in the mixture to soak up all the flavour.
- In the meantime, while the oil is heating up, blend the carrot, onion, garlic, red capsicum and swiss brown mushrooms to a coarse ground.
- Put the oil in a pan on medium heat. Add the blended ingredients and cook slowly until the onion becomes translucent. Add a pinch of salt at this point.
- While everything is cooking and sweating down, take the shiitake mushrooms from the water and squeeze out any excess liquid. Put the re-hydrated mushrooms into a blender and blend until they are the same consistency as the other ingredients. Place them into the pan with the rest of the ingredients and cook slowly for 10 mins. Turn the heat down low. Add the shiitake and Dilmah Extra Strength Tea stock and reduce by a third. Add the tomato paste and reduce everything by a third again. Then add the sugar and some more salt.
- In the meantime, roll out the pasta using a pasta machine. If you do not have one, then a rolling pin will work. Or try making pici pasta.
- Bring some water to the boil and add a lot of salt. Add the pasta and cook for 1.5 minutes. Strain the pasta, saving at least half a cup of salty pasta liquid. Take a spoon of the sauce and add to the pasta mixture using tongs to mix it all around.