

Chestnut Ragout



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Prep time 30 mins Cooking time 2hrs - Serves 6

Ingredients

- 500g chestnuts, cooked and peeled
- 500g diced beef
- 150g plain flour
- 1 teaspoon salt
- 50ml olive oil
- 1 brown onion, diced
- 1 carrot, diced
- 2 sticks celery, diced
- 150gm bacon or pancetta, diced
- 250ml red wine
- 500ml beef stock
- 1 teaspoon dried thyme
- 1 bay leaf
- 3 tablespoons tomato paste
- 1 teaspoon sugar

800g of fresh chestnuts produces approx 500g once cooked and peeled

Method

Place plain flour and salt in a bowl. Add diced beef and toss to coat.

Heat a heavy-based dutch oven on medium heat. Add olive oil, onion, carrot and celery. Sauté until veggies begin to soften. Add bacon or pancetta and continue stirring until browned. Remove and set aside.

Add more olive oil to the pan then add diced beef in batches. Stir each batch until brown then remove with a slotted spoon.

Return veggies and beef to pan. Add wine, stock, thyme, bay leaf, tomato paste and sugar. Stir and bring to a boil before turning to a low heat and simmering for approximately 90 mins.

After this time, ragout will have thickened. Add chestnuts and simmer for a further 30 mins before serving on a bed of polenta with a sprig of fresh thyme.

***For more information about chestnuts, including how to select, store at home, cooking tips and other recipes visit chestnutsaustralia.com.au**