

OVEN MUSCLE WITH PAPPARDELLE



Ingredients:

150 g carrot cut into pieces
150 g leek cut into pieces
150 g chopped onion
100 g unsalted butter
60 ml olive oil
Thyme to taste
Rosemary to taste
1 and 1/2 kg of muscle cut into large pieces
Salt to taste
Black pepper to taste
750 ml dry red wine
150 g double concentrated tomato paste
Wheat flour to taste

Preparation:

1. Season the muscle with salt and pepper and pass in the flour. Reserve
2. In the processor, put the carrots, leeks and onions and pulse the seasonings very small, but do not turn into a paste. Reserve.
3. In a skillet over medium heat, melt butter and add olive oil, thyme and rosemary and brown the muscle for 5 minutes on each side.
4. Transfer the muscles to a 21 cm x 33 cm x 5 cm high baking sheet and set aside.
5. Discard excess fat and thyme and rosemary twigs.
6. In the same skillet, place the processed vegetables and bring to medium heat and sauté well.
7. Pour the dry red wine and let it evaporate.
8. Add double concentrated tomato paste, mix well, and season with salt and black pepper.
9. Turn off the heat and place the sauce in the baking dish over the muscles.
10. Cover the baking sheet with aluminum foil and bake in the preheated oven at 180° C for 3 hours and 30 minutes or until the meat is tender.

11. If you need to bend the sauce and make it even, put 1 tablespoon of cornstarch dissolved in $\frac{1}{2}$ cup of water and add to the roasting pan with the muscle.
12. Serve with pappardelle al dente.