



Beat Bobby Flay Pasta Bolognese



Ingredients for the Pasta:

- 2 cups '00' grade pasta flour, plus more for dusting
- 1 pinch kosher salt
- 3 large eggs plus 5 large egg yolks
- 1 tablespoon extra virgin olive oil

Ingredients for the Meat:

- 2 tablespoons olive oil
- 8 ounces bacon, diced
- 1 ½ pounds ground chuck (80/20)
- ½ pound ground pork (80/20)
- 1 teaspoon ground dried fennel
- ¼ teaspoon Calabrian chile flakes
- Kosher salt and freshly ground black pepper

Ingredients for the Bolognese Sauce:

- 2 tablespoons olive oil
- 1 medium stalk celery, finely diced
- 1 small bulb fennel, finely diced
- 1 medium red onion, finely diced
- ½ medium carrot, finely diced
- 4 cloves garlic, smashed to a paste or finely grated
- 2 tablespoons tomato paste
- 1 teaspoon ground dried fennel
- 1 cup Rose' or good red wine
- One 28-ounce can plum tomatoes
- 2 cups chicken stock
- Kosher salt and freshly ground black pepper
- ¼ cup chopped fresh flat-leaf parsley leaves, plus more for garnish
- 1 tablespoon finely chopped fresh oregano

Ingredients for the Garlic Bread:

- 1 loaf ciabatta, sliced lengthwise
- 1 stick (8 tablespoons) unsalted butter, at room temperature
- 2 cloves garlic, smashed to a paste



- Kosher salt and freshly ground black pepper
- 1/4 cup crème fraîche, for serving
- Freshly grated Parmigiano-Reggiano, for serving

Method for the Pasta:

1. On a clean work surface, turn out flour and salt, making a large well in the middle.
2. Whisk eggs, egg yolks, and olive oil together until combined, then pour into the well.
3. Using the same fork, whisk the eggs, slowly incorporating more and more flour into the eggs by moving your fork along the edges of the well.
4. Once almost all of the flour is incorporated, start bringing the dough together with your hands. (The dough should be malleable, but not sticky. Add more flour if the dough is sticking too much to your hands or the surface. Alternatively, if it is too dry and tough, whisk another egg with 1 tablespoon of water and use your hand to sprinkle some of the mixture over the dough, continuing to do so until the dough is easier to knead.)
5. Knead the dough for 7-10 minutes, until the dough is smooth and elastic. When you poke the dough, it should spring back.
6. Wrap the dough in plastic wrap and let rest at room temperature for 30 minutes to an hour, or until the dough does not spring back when poked.
7. Unwrap the dough and cut into eight equal pieces so that it is easier to work with. Take 1 piece and wrap the rest in the plastic wrap so that they do not dry out.
8. Use a pasta machine, or make it by hand (Homemade Pasta at <http://www.wallmusic.net/>). Continue rolling out the dough until it is very thin. When you lift the dough, you should be able to see your hands through it.
9. Bring a large pot of heavily salted water to a boil. Add the pasta and stir to ensure it does not clump. Cook for 2-3 minutes, or 30 seconds to 1 minute after the pasta comes to the surface (fresh pasta will cook much faster than dried pasta!)
10. Take out a noodle and taste for doneness. Once cooked to your liking, remove the pasta from the water, being sure to save at least 1 cup of the pasta cooking water.
11. Add the cooked pasta into your preferred sauce and stir to coat, adding some of the reserved pasta water if needed to add a bit of body and silkiness to the sauce.

Method for the Bolognese Sauce:

1. Heat the oil in a large Dutch oven over medium-high heat until it begins to shimmer. Add the celery, fennel, onion, and carrot and cook until soft, about 5 minutes. Add the garlic and cook for 1 minute. Add the tomato paste and ground fennel and cook for 1 minute more.
2. Add the wine and cook until reduced by half, about 3 minutes. Add the tomatoes and chicken stock and cook until the tomatoes begin to soften, about 10 minutes. Coarsely mash the tomatoes using a potato masher or wooden spoon, season with salt and pepper and cook until the sauce comes to a boil and begins to thicken slightly, about 15 minutes. Add the cooked bacon, chuck, and pork to the pan and continue cooking until the sauce is thick, about 15 minutes more. Fold in the parsley and oregano and season with salt and pepper.

Method for the Garlic Bread:

1. Preheat the broiler.
2. Place the ciabatta on a baking sheet cut-side up. Heat it under the broiler until lightly golden brown. Combine the butter, garlic, salt, and pepper in a small bowl. Slather the garlic butter over the bread and broil until bubbly and golden brown, about 2 minutes. Remove, let cool for a few minutes, and cut into slices.