



Pappardelle Bolognese



Ingredients:

- 1 lb. Pappardelle pasta, or whichever you prefer
- 1 lb. ground beef
- ½ onion, chopped
- 2 garlic cloves, chopped
- 25 oz tomato puree, homemade tomato sauce, or I recommend Mutti tomato sauce
- 1 tbsp tomato paste, Cento
- 1 cup dry white wine
- 4 or 5 Basil leaves
- Parsley
- Olive Oil
- Sea salt and black pepper, for taste

Method:

1. Begin by pouring a couple tablespoons of olive oil into a dutch oven. Add the meat and cook until all of the water is removed and the meat has browned. Make sure to continuously stir, using a wooden spoon, to cook evenly. You know it is ready when you only see oil left in the pan.
2. Next, mix in the tomato paste and then add in the garlic and onion. Mix continuously for about two minutes.
3. Pour in the wine. I like to use pinot grigio. Let simmer for about 4 minutes until the alcohol is evaporated.
4. Pour in the tomato sauce. Add a pinch of sea salt and black pepper. Break apart the basil leaves using your fingers to your desired size and add into the sauce. Mix all together and simmer over a very low flame for at least an hour. The longer it cooks, the more flavorful.
5. Bring a large pot of water to a boil. Add in some sea salt and cook your pappardelle as per the package instructions. Strain the pasta and then add into the sauce dutch oven.
6. Mix the pappardelle bolognese all together. Serve in a dish, sprinkle some parsley on top and some freshly grated pecorino cheese and enjoy.