



Pasta Bolognese



Ingredients:

- 2 TBLS unsalted butter
- 1 TBLS extra-virgin olive oil
- 1 small to medium onion, finely diced
- 1 medium carrot, finely diced
- 1 medium celery rib including leaves, finely diced
- 2 ounces pancetta, finely diced
- ½ pound ground beef (80%), ½ pound ground veal, ¼ pound ground pork
- 2 large garlic cloves, finely diced
- ¾ cup dry white wine
- 1 bay leaf
- One 28-ounce can peeled Italian tomatoes: seeded and finely chopped, juices reserved
- 1 TBLS chopped fresh flat leaf (Italian) parsley
- Fine sea salt and freshly ground pepper
- ¼ cup heavy cream
- ⅛ tsp freshly grated nutmeg
- 1 ½ - 1 ¾ pounds homemade Pappardelle
- Freshly grated Parmigiano Reggiano cheese at the table

Directions:

1. Heat butter and olive oil in a large heavy saucepan. Add the onion, carrot, celery parsley, and pancetta and cook over low-med heat, stirring occasionally until the vegetables soften but onions are not browned, about 12 minutes. Transfer to a large bowl.
2. Add the beef, veal and pork, cooking over medium high heat until barely pink, about 5 minutes.
3. Return the vegetable mixture to the saucepan. Add the garlic, cooking over low heat until fragrant, about 1 minute.
4. Add the wine and cook, stirring occasionally until almost evaporated, about 8 minutes. Stir in the tomatoes, their juice, nutmeg and bay leaf. Season with a generous pinch of salt and pepper and simmer partially covered over moderately low heat for 4 hours.
5. In a large pot of boiling salted water, cook the pasta until al dente.
6. Stir heavy cream into the sauce and cook just until heated through, about 45 seconds.
7. Drain pasta well in a colander and return to the pot. Either toss with the sauce or serve like spaghetti.