

Pasta Bolognese



Ingredients

- 2 TBLS unsalted butter
- 1 TBLS extra-virgin olive oil
- 1 small - medium onion, finely diced
- 1 medium carrot, finely diced
- 1 medium celery rib including leaves, finely diced
- 2 ounces thickly sliced pancetta, finely diced
- ½ pound ground beef
- ½ pound ground veal
- ¼ pound ground pork
- 2 large garlic cloves, chopped
- ¾ cup Burgundy wine
- One 28-ounce can peeled Italian tomatoes--seeded and finely chopped, juices reserved
- 1 TBLS chopped fresh flat leaf parsley
- Fine sea salt and freshly ground pepper
- ¼ cup heavy cream
- 2 pounds fresh Pappardelle
- ⅛ tsp freshly grated nutmeg
- Freshly grated Parmesan, for serving

Method:

1. Heat butter and olive oil in a large, heavy saucepan on low heat. Add the onion, carrot, celery parsley, and pancetta and cook over low-med heat, stirring occasionally until the vegetables are softened but onions are not browned, about 12 minutes. Scrape the vegetable mixture into a large bowl.
2. Add the beef, veal and pork and cook over moderately high heat until just barely pink, about 5 minutes. Return the vegetable mixture to the saucepan. Add the garlic, cooking over low heat until fragrant, about 1 minute. Add the wine and cook, stirring occasionally until almost evaporated, about 8 minutes. Stir in the tomatoes and their juice and nutmeg. Season with a generous pinch of salt and pepper and simmer partially covered over moderately low heat for 4 hours. Stir in the heavy cream and cook the sauce just until heated through.

PENÉ

3. In a large pot of boiling salted water, cook the pasta until al dente. Drain well, return to the pot and toss with the sauce. Serve the pasta in deep bowls and pass the Parmesan at the table.