



Pasta Bolognese



Ingredients:

- 3 Tablespoon of extra-virgin olive oil, divided
- 4 tablespoons butter divided
- 1 medium onion, finely diced
- 1 medium carrot, finely diced
- 1 medium celery rib, 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 dry white wine
- One 28-ounce can peeled Italian tomatoes--seeded and finely chopped, juices reserved
- 1 cup chicken stock or canned low-sodium broth
- ½ teaspoon dried thyme
- Whole nutmeg
- 1 bay leaf
- Salt and freshly ground pepper
- ½ cup heavy cream
- 1 ½ - 1 ¾ pounds homemade Pappardelle
- Freshly grated Parmigiano Reggiano cheese at the table

Directions:

1. Heat 1 tablespoon of the olive oil and 2 tablespoons butter in a large, heavy saucepan until shimmering. Add the onion and cook and stir until it has become translucent, then add the chopped celery carrot and pancetta. Cook over moderate heat, stirring occasionally, until the vegetables are softened but not browned. Scrape the vegetable mixture into a large bowl.
2. Add the beef, veal, pork, a large pinch of salt, and a few grindings of pepper. Cook over moderately high heat until just barely pink, about 5 minutes. Return the vegetable mixture to the saucepan, add cream and let it simmer gently, stirring frequently,
3. Add ½ teaspoon of nutmeg, and stir.
4. Add the remaining olive oil to the saucepan and heat until just shimmering. Add the garlic and cook over high 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 juices,

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the chicken stock, thyme and bay leaf. Season with a generous pinch of salt and pepper and bring to a boil over high heat. Cover partially and cook over moderately low heat for 1 hour. Discard the bay leaf. Stir in the heavy cream and cook the sauce just until heated through.

5. Add the wine, let it simmer until it has evaporated, then add the tomatoes, and stir thoroughly to coat all ingredients well. When the tomatoes begin to bubble, turn the heat down so that the sauce cooks at the laziest of simmers, with just an intermittent bubble breaking through to the surface. Cook, uncovered, for 3 hours or more, stirring from time to time. While the sauce is cooking, you are likely to find that it begins to dry out and the fat separates from the meat. To keep it from sticking, add $\frac{1}{2}$ cup of water whenever necessary. At the end, however, no water at all must be left and the fat must separate from the sauce. Taste and correct for salt.
6. Toss with cooked drained pasta, adding the tablespoon of butter, and serve with freshly grated Parmesan on the side.