



Pappardelle Bolognese



Ingredients:

- 1 pound pappardelle or tagliatelle
- 1/3 pound pancetta
- 1 1/2 pounds ground chuck
- 2 ribs celery finely diced
- 1 large carrot finely diced
- 1 medium onion finely diced
- 3 anchovy fillets (optional)
- 1 cup dry white wine
- 1 1/2 cups low-sodium beef stock
- 1 28-ounce can plum tomatoes hand crushed or blender pulsed
- 1 parmesan rind
- 2 large bay leaves
- 1/2 cup milk
- 1/4 cup heavy cream
- 1 pinch nutmeg
- Salt and pepper to taste
- 1 cup reserved pasta water will most likely not need it all

Method:

1. Preheat the oven to 300°F.
2. Heat a large Dutch oven or heavy pot to medium heat with the pancetta until most of the fat has rendered (about 7-10 minutes). Add in ground beef and sauté until brown (about 7-10 minutes). Season the beef with a bit of salt and pepper.
3. Remove the meat with a slotted spoon to a plate and set aside. Add the vegetables and anchovies to the pot along with a pinch of salt and sauté until very soft (about 12-15 minutes). Add a splash of water and/or turn down the heat if the vegetables start to burn.
4. Add the meat back to the pot along with the wine and turn the heat to high. Deglaze the pot with a wooden spoon. Once the wine evaporates add the beef stock, half the milk, crushed tomatoes, parmesan rind, and bay leaves and bring to a high simmer.
5. Once boiling, turn off the heat and cover with a tight-fitting lid. Place the pot into the oven and cook for 2 1/2 hours, stirring at the halfway point and adding a touch more stock if the pot is too dry. Remove the lid and return to the oven for another 30 minutes.
6. After 3 hours the fat from the meat and the pancetta will float to the top and the ragu will have thickened somewhat. Add the remaining milk and optional cream and stir to combine. Cook on the stovetop at a simmer for 15-30 minutes more. Salt and pepper if required.



7. Bring a large pot of salted water to boil and cook the pappardelle until 1-2 minutes less than al dente. Reserve 1 cup of pasta water.
8. To sauce the pasta, add 3 cups of the Bolognese ragu and a ½ cup of pasta water to a pan over medium-low heat, then add in the 'less than al dente' pasta and cook until al dente while tossing or moving with tongs so that the pasta can absorb the sauce. Add extra sauce as required. Add a pinch of nutmeg and serve with grated Parmigiano Reggiano cheese. The leftover ragu can be served at the table or saved for another use.