

Pappardelle Bolognese

Serves 4:

Ingredients

2 teaspoons olive oil
1/4 pound pancetta, minced
2 carrots, peeled and diced
2 to 3 celery stalks, diced
1 large onion, minced
3 garlic cloves, minced
2 large sprigs of thyme
1/2 pound ground veal
1/2 pound ground pork
1/2 pound ground beef
1 cup dry white wine
3 tablespoons tomato paste, mixed with 1/4 cup water
1 1/2 cups whole milk
kosher salt and freshly ground black pepper
2 tablespoons heavy cream
1 pound pappardelle
freshly grated Parmesan cheese

Preparation

Heat olive oil in heavy pot, or dutch oven, over medium heat.
Add pancetta and sauté for about 10 minutes, until browned and fat is rendered.
Add carrots, celery, and onion.
Sauté for 10 minutes, stirring.
Add minced garlic and cook for 2 minutes more.
Add sprigs of thyme and ground veal, pork, and beef.
Stir frequently to break up meat and cook until browned.
Add white wine and cook until evaporated.
Add tomato paste, mixed with water, and stir to combine.
Reduce heat to low and slowly add milk, little by little.
Cook until sauce is thick, about 1 1/2 hours more.
Taste and add salt and pepper and heavy cream.
Serve bolognese sauce over pappardelle.
Top with grated Parmesan cheese.