Pomì
O Così. O Pomì.

Classic Bolognese

Preparation time: 15 min
Difficulty: Easy

Ingredients

- Black pepper: 1/2 tsp
- Carrots, diced: 2
- Celery stalks, diced: 2
- Cloves of garlic, smashed: 5
- Fresh basil: 1 sprig
- Ground beef: 1 lb
- Ground pork: 1/4 lb
- Kosher salt: 2 tsp
- Pappardelle pasta: 1 lb
- Red wine: 1 cup
- Tomato paste: 3 tbsp
- Unsalted butter, divided: 3 tbsp
- Whole milk: 3/4 cup
- Yellow onion, diced: 1
- olive oil: 2 tbsp

Preparation

There’s no need to be whisked away to Italy for a magical pasta dish. Enjoy this fantastic Classic Ragù Bolognese from the confines of your kitchen today!

Procedure:

1. Heat olive oil and 1 tbsp of butter in a large pot set over medium heat.
2. Add the celery, carrot, and onion, along with 1/2 tsp of kosher salt and cook for 5-7 minutes, until vegetables are beginning to soften.
3. Add the meat, along with another 1/2 tsp of salt and cook for about 10 minutes, breaking the meat up with a wooden spoon regularly, until browned.
4. Stir in the smashed garlic and the tomato paste and cook for 1-2 more minutes, until tomato paste is brick red in color and garlic is fragrant.
5. Add the milk and cook until it reduces by half, and then stir in the red wine, Pomi Crushed Tomatoes with Basil, fresh basil, and remaining 1 tsp of kosher salt. Bring to a boil and simmer for about 2 hours, until the sauce is thick and flavors have melded. Taste and season with salt and pepper if needed.
6. Cook pasta according to package instructions, reserving 1/2 cup of pasta water before draining.
7. Place half of the bolognese in a large saucepan set over medium heat, and add the remaining 2 tbsp of butter. Add the cooked pasta and toss to coat in the sauce, adding a little of the reserved pasta water to help thin the sauce if needed. Serve immediately with lots of parmesan cheese and freeze the remainder of the bolognese sauce in a quart container for up to a month.

For this recipe we used:

Crushed Tomatoes with Basil 2 boxes