

Cameron's Kitchen



Classic Ragu alla Bolognese

Ingredients – Makes 2 cups

- 5-oz. piece pancetta, finely chopped
- 2 ribs celery, finely chopped
- 1 small carrot, finely chopped
- ½ small yellow onion, finely chopped
- ¾ lb. ground ground beef
- ½ cup dry white wine
- 1 tbsp. tomato paste
- 1 ½ cups milk
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. heavy cream

Steps

1. Put the pancetta into a heavy-bottomed medium pot over medium heat and cook, stirring occasionally, until its fat has rendered, about 10 minutes.
2. Add the celery, carrots, and onions and cook, stirring frequently, until soft and lightly browned, about 15 minutes
3. Add the ground beef and cook, stirring occasionally, until broken up and lightly browned and beginning to sizzle, about 5 minutes. Add the wine to the pot; cook until evaporated, about 4 minutes. In a small bowl, stir together the tomato paste and 2 tbsp. water; add to the pot and stir well to combine. Reduce the heat to low and simmer the sauce, stirring occasionally and adding some of the milk, little by little, until all the milk is added and the sauce is very thick, about 1 ½ hours.
4. Season the ragu with salt and pepper and stir in the cream. Toss with farfalle, fresh tagliatelle, or the pasta of your choice. Serve with grated parmigiano-reggiano

