



The way pasta was meant to be!

Bolognese Sauce

Ingredients:

- 2 ounces dried porcini mushrooms, wiped of grit
- 1/4 pound pancetta or slab bacon, finely chopped
- 1 medium onion, finely chopped
- 2 celery stalks, finely chopped
- 2 carrots, finely chopped
- 5 garlic cloves, minced
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 bay leaves
- 2 sprigs rosemary
- 1 1/2 pound ground pork
- 1 1/2 pound ground beef
- 2 cups milk
- 1 (28-ounce) can crushed tomatoes
- 2 cups dry red wine
- Kosher salt and freshly ground black pepper
- Freshly grated Parmigiano-Reggiano, for serving

Directions:

Reconstitute the mushrooms in boiling water for 20 minutes until tender, drain and coarsely chop. Puree the mushrooms, pancetta, onion, celery stalks, carrots, garlic, together in a blender. In a heavy-bottomed pot add olive oil, bay leaves, herbs and cook gently until fragrant, then add vegetable puree and continue to cook for a further 5 to 10 minutes.

Raise the heat a bit and add the ground pork and beef; brown until the meat is no longer pink, breaking up the clumps with a wooden spoon. Add the milk and simmer until the liquid is evaporated, about 10 minutes. Carefully pour in the tomatoes, and wine and season with salt and pepper. Bring the sauce to a boil, then lower the heat and cover. Slowly simmer for 1 1/2 to 2 hours, stirring now and then, until the sauce is very thick. Taste again for salt and pepper.