Tagliatelle Bolognese

Bolognese Sauce

INGREDIENTS

- 10 oz ground meat blend
- 5 oz fresh beef (sirloin, chuck, or steak trim)
- 3 oz pork shoulder
- 2 oz salami or hot coppa (do not use pre-ground or frozen meat)
- 2 tbsp olive oil
- ¾ cup onion, very finely minced
- ½ cup carrot, very finely minced
- ⅓ cup celery, very finely minced
- 1 tbsp garlic, blanched then minced to a paste
- 2 tbsp tomato paste
- 1 cup crushed tomatoes or tomato purée
- 1 bay leaf
- ¼ tsp cinnamon
- ⅛ tsp allspice
- 2 tbsp fresh marjoram, picked (not chopped)
- ¼ tsp chili flakes (optional)
- Salt and pepper to taste

DIRECTIONS

- Heat olive oil in a heavy saucepan over medium-high. Add all the meat. Season lightly with salt. Cook, breaking it up, until well browned and the fat has rendered.
- Lower heat to medium. Add garlic paste and cook for 1–2 minutes, stirring. Add tomato paste and cook for another 2–3 minutes until brick-red and slightly sticky. Add onion, carrot, celery, and bay. Cook 12–15 minutes, stirring often, until vegetables are soft and integrated.
- Reduce heat to low. Add crushed tomatoes, cinnamon, allspice, and chili flakes. Simmer gently for 45–60 minutes, stirring occasionally, until the sauce is rich, cohesive, and the meat is tender. Adjust salt and pepper. Turn off heat, fold in marjoram and remove the bay leaf.

Pasta & Assembly

INGREDIENTS

- 5 oz tagliatelle, dry

DIRECTIONS

- Use the best dried pasta you can find (bronze-cut, slow-dried). This dish shows pasta quality immediately.
- Bring a large pot of well-salted water to a boil. Cook tagliatelle until just al dente. Reserve ½ cup pasta water, then drain. Add pasta directly to the sauce with a splash of pasta water. Toss gently over low heat until the sauce coats the noodles and looks glossy.