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## *Ragù alla Bolognese*

**INGREDIENTS (FOR 6 ITALIAN OR 8 PEOPLE)**

- 300 g (10.5 oz) of ground beef
- 150 g (5.3 oz) of ground pork
- 100 g (3.5 oz) of pancetta  
(preferably slab pancetta)
- 1 carrot
- 1 celery stalk
- 1 onion
- 300 g (10.5 oz) of tomato purée
- 200 ml (6.8 fl oz) of dry white wine
- 500 ml (17 fl oz) of beef broth (or  
hot water)
- 200 ml (6.8 fl oz) of whole milk
- 3 tablespoons of extra virgin olive  
oil
- Salt to taste
- Black pepper to taste



### PREPARING THE VEGETABLES

- Finely chop the carrot, celery, and onion and cut the pancetta in very small cube



### SAUTEING

- In a large pot, heat the extra virgin olive oil.
- Add the pancetta and sauté gently until it becomes crispy.
- Add the chopped carrot, celery, and onion, and sauté over medium heat until the vegetables are soft and slightly golden..



### ADDING THE MEAT

- Add the ground beef and pork to the pot.
- Cook over medium-high heat, stirring often, until the meat is well browned and has lost all its pink color.



### DEGLAZING WITH WINE

- Pour the white wine into the pot and let the alcohol evaporate, stirring occasionally.



### ADDING THE TOMATOE PURE'E

- Add the tomato purée to the pot and mix well.
- Add a pinch of salt and pepper.





## SLOW COOKING

- Add the beef broth, one ladleful at a time, keeping the heat low.
- Let the ragù simmer over very low heat for at least 2 hours, stirring occasionally and adding more broth if needed.

## ADDING THE MILK

- About 15-20 minutes before the end of cooking, add the milk to the ragù and mix well. This helps to reduce the acidity of the tomato and makes the ragù creamier.



## ADJUSTING THE FLAVOR

- Adjust the seasoning with salt and pepper to taste.

## SERVICE TIP

- Ragù alla bolognese is perfect for dressing fresh pasta, such as tagliatelle, or dry pasta, such as rigatoni or pappardelle. It is also the main ingredient for making lasagne alla bolognese.

