

BOLOGNESE

Ingredients:

- 1 medium onion, chopped
 - 1 stalk of celery, chopped
 - 1 carrot, peeled & chopped
 - 3 tbsp EV00
 - 1 lb ground chuck, patted dry
 - Kosher salt
 - 3 oz. thinly sliced pancetta, finely chopped
 - 1 cup Becker Vineyards 2021 Barbera
 - 1/3 c tomato paste
 - 1 bay leaf
 - 2 c (or more) chicken stock
 - 1 c whole milk
 - 1 lb fresh pasta
 - 2 oz. finely grated Parmesan, plus more for serving
 - Pinch of finely grated nutmeg
 - Salt & Pepper
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Instructions:

1. Pulse chopped onion, celery, and carrot in a food processor until very finely chopped and transfer into a bowl.
2. Heat olive oil in a large pot over medium heat. Add beef to pot and season with kosher salt. Cook, breaking apart, until browned and transfer to a bowl.
3. Wipe beef fat from the pot. Cook the pancetta in the same pot over medium heat for 6–8 minutes, until crisp. Add pulsed vegetable mixture to the pot and cook, stirring occasionally, until soft.
4. Return beef to pot and pour in 2021 Barbera. Reduce heat to low and cook, smashing beef with a wooden spoon until meat is finely ground and most of the wine has evaporated, 12–15 minutes.
5. Add tomato paste, bay leaf, and nutmeg. Cook, stirring occasionally, until tomato paste has darkened, about 5 minutes.
6. Pour chicken stock and whole milk into pot, add a pinch of salt. Reduce heat to lowest setting and cook, uncovered and stirring occasionally, for 2–2 ½ hours. If the liquid reduces before the meat is completely tender, add an extra ½ cup stock and continue cooking. Discard bay leaf. Taste sauce and adjust seasoning with salt.
7. Using tongs, transfer cooked pasta to pot with sauce. Add 1 cup pasta cooking liquid and Parmesan cheese (about ½ cup). Increase heat to medium, bring to a simmer, and cook, tossing constantly, until pasta is al dente and liquid is slightly thickened, about 2 minutes.
8. Plate your pasta and enjoy with the 2021 Barbera!