



Gigi Tagliatelle Bolognese

Tagliatelle

- 1 pound (3 cups) 00 flour (substitute cake flour if you cannot find it)
- 4 large eggs
- ¼ cup extra virgin olive oil
- 1 tablespoon water
- 1 teaspoon salt

Bolognese sauce

- 2 tablespoons olive oil
- 3 pounds Meiller Farm ground beef
- 1 carrot, finely chopped
- 1 small onion, minced
- ½ stalk celery, minced
- 2 garlic cloves, peeled and minced
- ½ cup dry white wine
- 1 cup beef, veal, or chicken stock
- 1 tablespoon tomato paste
- One 28-ounce can San Marzano whole peeled tomatoes
- 1 tablespoon chopped fresh thyme
- 2 teaspoons fresh chopped rosemary leaves
- ¼ cup fresh flat-leaf parsley, chopped
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 cup whole milk (optional)
- 1 tablespoon all-purpose flour (optional)

To prepare the tagliatelle, place the flour in a mound on a pasta board or clean work surface. Using your fingers, make a center well. Place the eggs, oil, water, and salt in the well. Again, using your fingers, mix the liquid, then begin pulling in flour from the inside rim of the well. Continue to pull the flour into the liquid until it is mostly mixed. Using both hands, gather the mixture together in a ball and begin kneading it, picking up stray pieces of dough as you work it. Continue kneading until you have smooth elastic ball, about 5 minutes. Wrap the dough in plastic wrap and set aside to rest for 30 minutes.

Meanwhile, to prepare the Bolognese sauce, heat the olive oil in a large skillet over high heat. Add the ground beef and cook, breaking up chunks with a spatula, until it is evenly browned, about 7 minutes. Remove the meat with a slotted spoon and set aside on a plate. Return the skillet to medium heat and add the pork (or pork and pancetta if desired). Cook, stirring frequently, until just cooked through, about 2 minutes. Add the carrots, onion, celery, and garlic and cook until tender, about 4 minutes. Return the ground beef to the skillet. Add the wine, stock, tomato paste, tomatoes, thyme, rosemary, half of the parsley,

and salt and pepper and bring to a boil. Lower the temperature to a slow simmer, cover, and cook for 40 minutes.

For a creamier, thicker Bolognese sauce, whisk just enough milk into 1 tablespoon of flour to make a creamy paste. Whisk in about another $\frac{3}{4}$ cup milk, then pour the mixture into the simmering Bolognese sauce; cook, stirring often, for 5 minutes. Adjust seasoning with salt and pepper. Store, covered and refrigerated for up to 4 days. Freeze in a quart container for up to 2 months. If cooking the pasta immediately, keep sauce at a low simmer.

Bring a large pot of water to a boil and season with salt.

Line a kitchen sheet with parchment paper. Set the pasta roller on the widest setting and cut the pasta dough into 2 pieces. Flatten the dough into rectangles and feed through the pasta machine rollers. Fold the ends into the center (as if you're closing a book) and feed the pasta through the rollers again with the seam side vertical. Repeat 2 or 3 more times to widen the pasta sheet and send the sheet (without folding) through the pasta machine 6 or 7 more times, lowering the setting and lightly dusting with flour to prevent sticking, until you have a long, paper-thin sheet of pasta. Cut this sheet into 12-inch rectangles and place on the kitchen sheet. Repeat the whole process with the second piece of dough. Fit the pasta machine with the tagliatelle attachment (fettuccine and tagliatelle are generally interchangeable). Roll each pasta sheet through the machine. Toss the long strands with some cornmeal to prevent sticking until ready to cook.

Cook the tagliatelle in the boiling water until al dente, 2 to 3 minutes. Drain, quickly returning the pasta to the pot; it should still have some cooking water on it. Add the hot Bolognese sauce, $\frac{1}{3}$ cup of Parmesan and the remaining parsley and stir or toss to combine. Serve immediately piping hot.