



OCCHIPINTI PASTA / RECIPE CARD

Occhipinti Pasta

Classic Ragù Bolognese

A rich, slow-simmered meat sauce featuring pancetta, pork, beef, sausage, cream, and white wine. Perfect with fresh Occhipinti Pasta.

Serves
6-8 people

INGREDIENTS

For the Ragù

- 3 tablespoons unsalted butter
- 3 tablespoons olive oil
- 1/4 cup pancetta, finely chopped
- 1 medium onion, finely chopped
- 1 medium carrot, finely chopped
- 1 celery stalk, finely chopped
- 1 tablespoon garlic, minced
- 8 ounces ground pork
- 8 ounces ground beef
- 8 ounces Italian sausage, removed from casing or buy bulk sausage if available
- ¾ cup dry white wine
- 2 tablespoons tomato paste
- 1½ cups beef stock
- ½ cup heavy cream
- Salt and freshly ground black pepper, to taste
- 3 tablespoons butter, reserved for finishing

For the Pasta

- 1½ to 2 pounds Occhipinti Pasta (Lumache or Pappardelle work best)

DIRECTIONS

- 1. Render the Pancetta**
In a 4-quart braising pan or Dutch oven, heat the olive oil and 3 tablespoons butter over medium-low heat.

Add the pancetta and cook slowly until well rendered and lightly browned. Avoid crisping it too much.
- 2. Build the Flavor Base**
Add the onion, carrot, and celery.

Cook over low heat until the vegetables are softened and translucent, about 8-10 minutes.

Stir in the garlic and cook for 1 minute.
- 3. Brown the Meats**
Add the ground pork, beef, and Italian sweet sausage.

Cook until the meat is fully browned and crumbly. Use a potato masher or fork to break the meat into small pieces as it cooks.
- 4. Add the Wine**
Pour in the white wine and continue cooking until it has completely evaporated.

Lightly season with salt and pepper. Be conservative with the seasoning, as the sauce will continue to reduce and concentrate during cooking.
- 5. Simmer the Ragù**
Mix the tomato paste with a small amount of the beef stock to loosen it.

Stir the tomato mixture into the meat.

Add the remaining beef stock and bring to a gentle simmer.

Partially cover and cook on low heat for about 1 hour, stirring occasionally.
- 6. Finish the Sauce**
Stir in the heavy cream and the remaining 3 tablespoons of butter.

Continue cooking for another 30 minutes, or until the sauce reaches your desired consistency.

Taste and adjust seasoning with salt and pepper.
- 7. Cook the Pasta**
Bring a large pot of salted water to a boil.

Cook Occhipinti Pasta until al dente according to package or your favorite pasta's directions.

Drain and toss immediately with the Ragù Bolognese.

CHEF'S NOTE

Authentic Bolognese is all about patience. Slow cooking allows the meats, vegetables, wine, and cream to meld into a rich, velvety sauce that beautifully coats fresh Occhipinti Pasta.

Most grocery markets carry a blend of ground pork, beef & veal, I find that works very well in place of Italian sausage.

Buon Appetito!

Occhipinti Pasta • Handcrafted Fresh Pasta Made with Tradition

www.occhipintipasta.com