

DE CECCO EGG FETTUCCINE BOLOGNESE

Fettuccine all'uovo De Cecco alla Bolognese



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

EGG FETTUCCINE BOLOGNESE

INGREDIENTS

— Available at Mediterranean foods

250g De Cecco egg fettuccine pasta	200g minced pork
1 bay leaf	200g minced beef
1 glass red wine	½ celery stick
2 tbsps tomato paste	1 carrot
1 tin chopped peeled tomatoes	1 onion
1 tbsp dried porcini mushrooms	2 cloves garlic
Generous sprinkle of Parmigiano Reggiano	1 onion medium finely chopped

1. Mince with a food processor or with a knife, the onion, celery and carrot.
2. Place the vegetables in a pot with the garlic and bay leaf. Fry with extra virgin olive oil for 5 minutes.
3. Add the mince and fry all until all the water evaporates and the meat gets nice and brown. Keep cooking until the meat and vegetables start to stick to the bottom of the pot.
4. Add the wine and after a couple of minutes, add the tomato paste and the porcini which have been presoaked in hot water and finely chopped. Add the water of the porcini as well.
5. Then add the tin of chopped tomatoes. Add 1 cup of water and simmer for at least 1 hour mixing often. Adjust with salt and black pepper powder.
6. In plenty of boiling salted water cook your fettuccine 'al dente'. Drain and dress the pasta with the Bolognese sauce and a generous sprinkle of grated Parmigiano Reggiano.

Buon Appetito

SHARE YOUR DISH
AND TAG US!

