



The best bolognese

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Serves 4

olive oil

3 slices of pancetta, cut into 1cm strips

1 red onion, peeled and finely chopped

1 celery heart, finely chopped

1 carrot, peeled and finely chopped

2 cloves of garlic, peeled and finely chopped

1 large wineglass of red wine

2 x 400g tins good-quality plum tomatoes

300g minced beef

200g minced pork

a sprig of sage

sea salt and freshly ground black pepper

optional: 285ml / 1/2 pint beef or chicken stock

Heat your ragu pan and add a splash of olive oil. Gently fry the pancetta for a couple of minutes. Then add the chopped onion, celery, carrot and garlic. Cook on a gentle heat for about 20 minutes until very soft.

Turn up the heat, add the wine and bring to the boil. Then add the tomatoes, meat and the sprig of sage and season to taste with salt and pepper. Stir well, then cover and simmer gently for 1 hour, checking regularly and topping up with a little water or stock if the mixture gets too dry.

Serve as a sauce for pasta or with some good bread and a nice green salad.

Jamie Oliver
THE ITALIAN SERIES

by **TEFAL**

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