

Treasure Barrel

Ragù alla Bolognese with Pappardelle: Classic Italian Recipe

20 min Prep time	**3 h** Cook time	**3 h 20 min** Total time
6 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

For the Soffritto Base

- [ ] 2 tablespoons olive oil
- [ ] 1 medium yellow onion, finely chopped
- [ ] 2 medium carrots, finely chopped
- [ ] 2 celery stalks, finely chopped
- [ ] 4 ounces pancetta or turkey ham, finely diced
- [ ] 3 cloves garlic, minced

Meats and Main Ingredients

- [ ] 1 pound ground beef (80/20 blend)
- [ ] 1/2 pound ground lamb
- [ ] 1/2 cup whole milk
- [ ] 1/4 cup tomato paste
- [ ] 1 (28-ounce) can crushed tomatoes
- [ ] 1 cup beef broth

Herbs and Seasonings

- [ ] 2 bay leaves
- [ ] 1 teaspoon dried oregano
- [ ] 1/2 teaspoon freshly grated nutmeg
- [ ] Salt and black pepper to taste
- [ ] 1/2 cup fresh basil leaves, chopped
- [ ] 1/4 cup fresh parsley, chopped

For Serving

- [ ] 1 pound pappardelle pasta
- [ ] Parmesan cheese for grating
- [ ] Extra basil leaves for garnish

Instructions

1. Heat olive oil in a large, heavy-bottomed pot over medium heat. Add the pancetta or turkey ham and cook until it starts to render its fat, about 3-4 minutes. Add the onion, carrot, and celery and cook until softened but not browned, about 8-10 minutes, stirring occasionally. Add the garlic and cook for another minute until fragrant.

2. Increase heat to medium-high and add the ground beef and lamb. Break up the meat with a wooden spoon and cook until browned, about 8-10 minutes. Season with salt and pepper as it cooks.

3. Push the meat to one side and add the tomato paste to the cleared space. Cook the paste for 2-3 minutes until it darkens slightly and becomes fragrant, then mix it into the meat mixture.

4. Pour in the milk slowly, stirring constantly. Allow the milk to simmer and be absorbed by the meat, about 5-7 minutes. This step is crucial for tenderizing the meat.

5. Add the crushed tomatoes, beef broth, bay leaves, oregano, and nutmeg. Bring to a simmer, then reduce heat to low. Partially cover and let simmer gently for 2.5-3 hours, stirring occasionally, until the sauce has thickened and the flavors have melded together.

6. About 20 minutes before serving, cook the pappardelle according to package directions in well-salted water. Drain well, reserving about 1/2 cup of pasta water.

7. Remove the bay leaves from the sauce. Stir in the fresh basil and parsley. If the sauce seems too thick, add a bit of the reserved pasta water to thin it to your desired consistency.

8. Toss the cooked pappardelle with the sauce until well coated. Serve immediately with plenty of grated Parmesan cheese and extra basil leaves for garnish.

Nutrition per serving

485 kcal	28 g	52 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The sauce can be made up to 3 days ahead and reheated gently before serving
- Freeze leftover sauce for up to 3 months—it thaws beautifully
- Don't skimp on the simmering time—this is where the magic happens
- Use a wide, shallow pot rather than a deep one for better evaporation