

PAPPARDELLE WITH VEAL AND PORK BOLOGNESE — The classic, ultra-rich Bolognese sauce takes hours of gentle simmering, which means that, for me, it's a weekend dish only. Here's a lighter weekday variation, made in about the time it takes to cook the pasta. The Marinara Sauce (or pureed tomato) is merely a background note; it shouldn't take over the sauce.

I prefer this Bolognese sauce on fresh pasta, preferably on a wide noodle like *pappardelle* or the somewhat slimmer fettuccine, but dried pasta is also okay. I also love the sauce stirred into risotto or spooned over a bowl of creamy polenta.

¼ ounce dried porcini
½ cup warm water
6 tablespoons extra-virgin olive oil
½ cup chopped onion
1 tablespoon minced garlic
1 teaspoon minced fresh rosemary
½ pound ground veal
¼ pound ground pork

Sea salt, preferably gray salt, and freshly ground black pepper
⅓ cup dry white wine
¾ cup veal stock or Chicken Stock (page 22)
1 tablespoon finely chopped fresh Italian (flat-leaf) parsley
½ cup Marinara Sauce (page 33) or tomato puree
(see Tomatoes, page 19)
¾ pound fresh *pappardelle* or fettuccine
2 tablespoons freshly grated Parmesan cheese, plus more for garnishing

In a small bowl, rehydrate the porcini in the ½ cup warm water for 30 minutes. Lift the porcini out with a slotted spoon and chop finely. Strain the liquid through a double thickness of damp paper towels to catch any grit. Reserve the porcini and liquid separately.

Bring a large pot of salted water to a boil over high heat.

Meanwhile, heat the olive oil in a large skillet over moderate heat. Add the onion and sauté gently until softened, about 5 minutes. Do not let it color. Add the garlic and rosemary and sauté briefly to release their fragrance.

Add the veal and pork and cook, breaking the meat apart with a wooden spoon, until it loses its pinkness. Season with salt and pepper. Add the porcini and cook until any moisture evaporates and the meat begins to sizzle. Raise the heat to moderately high, add the wine and 2 tablespoons reserved porcini liquid, and cook for a minute or two to evaporate the liquid. Add the stock and pars-

ley and simmer briskly for 2 minutes. Add the Marinara Sauce or tomato puree, reduce the heat to a gentle simmer, and cook for 3 to 4 minutes to blend the flavors. Keep the sauce warm while you cook the pasta.

Add the pasta to the boiling water and cook until it is just shy of al dente. Set aside 1 cup of the pasta water, then drain the pasta. Return the pasta to the warm pot over moderately low heat. Add the sauce, stir well, and cook the pasta briefly so it absorbs some of the sauce. Add the 2 tablespoons Parmesan and toss again, adding some of the reserved pasta water if the sauce appears dry.

Transfer the pasta to a warmed serving bowl, garnish with a little additional Parmesan, and serve at once.

SERVES 4

PICTURED ON PRECEDING PAGE

Michael's Notes: Don't leave any flavor behind in the skillet. After you put the pasta on the plates, rinse the pan with a little of the pasta cooking water, *mescola bene* (mix well), and pour that bit of concentrated sauce over the top of the pasta.