



Silk Handkerchief Pasta with White Bolognese

For a white Bolognese sauce, use a neutral, dry white wine like Chardonnay. John DeLucie, chef-owner of The Lion and Crown in New York City, shares his recipe for the elegant dish.

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<http://www.marthastewart.com/875086/silk-handkerchief-pasta-white-bolognese>

Rated(9)9

Yield

Serves 8 to 10

Ingredients

1 onion, coarsely chopped
 1 bulb fennel, trimmed and coarsely chopped
 1/2 bunch celery, trimmed and coarsely chopped
 3 parsnips, coarsely chopped
 8 cloves garlic, chopped
 3 tablespoons duck fat
 1 1/2 pounds ground pork
 1 1/2 pounds ground veal
 1 teaspoon crushed red pepper flakes
 Coarse salt and freshly ground black pepper
 1 (1.5-liter) bottle dry white wine
 4 cups homemade or store-bought low-sodium chicken stock
 1 cup milk
 1 tablespoon finely chopped fresh sage, plus more for garnish
 <u>Silk Handkerchief Pasta</u>
 Extra-virgin olive oil, for drizzling
 Freshly grated Parmesan cheese, for serving
 Celery leaves or fresh parsley sprigs, for garnish (optional)

Directions

1. Place onion, fennel, celery, parsnips, and garlic in the bowl of a food processor and pulse until finely chopped; set aside.
2. Heat duck fat in a large high-sided skillet over medium heat. Add pork and veal to skillet, cook until meat is no longer pink, but not browned. Transfer meat to a large mesh sieve placed over a large bowl.
3. Return strained liquid to skillet and heat over medium heat. Add chopped vegetable mixture and season with red pepper flakes, salt, and pepper. Cook, stirring, until soft and translucent.
4. Return meat to skillet; stir to combine. Add wine and cook until skillet is almost dry. Add chicken stock and reduce until skillet is almost dry. Add milk and sage and simmer until very thick, about 10 minutes.
5. Meanwhile, bring a large pot of water to a boil. Generously salt water and add pasta. Cook until al dente, about 2 minutes. Drain, reserving 1 cup pasta water.
6. Add pasta to skillet with enough reserved pasta water to reach desired consistency; season with pepper and gently toss to coat. Divide evenly among serving bowls; drizzle with olive oil and garnish with freshly grated Parmesan, sage, and parsley sprigs. Serve.

Cook's Note

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This recipe makes a generous amount of sauce and can be halved or kept frozen up to 2 months.



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