

Standing paccheri bolonaise pie



Time: 180 min.

Difficulty: Medium

Ingredients (2 people)

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- Chopped Tomatoes 500g 200 gr
- Broth 30 cl
- Carrot 1/2
- Durum wheat paccheri pasta 10
- Fresh thyme to taste
- Garlic 1 clove
- Laurel 3 leaves
- Mixed beef and pork mince 500 gr
- Onion 1
- Parmesan cheese 40 gr
- Red wine 20 cl

For this recipe we used:



Preparation

1. Finely chop the onion and carrot, sauté with a garlic clove in some extra virgin olive oil.
2. Add the minced meat and sear on a high flame. Add the laurel, salt and pepper to taste, followed by the red wine.
3. Simmer and reduce, add the broth and ***Pomito chopped tomatoes***.
4. Cook on a low flame for two and a half hours.
5. Just before the end of cooking time, cook the paccheri pasta in some salted boiling water, drain thoroughly.
6. Arrange by creating a bed of sauce onto which the paccheri pasta can be positioned upright, use a sac à poche to fill the pasta with remaining sauce and parmesan cheese.
7. Garnish with aromatic herbs and extra virgin olive oil.