Standing paccheri bolonaise pie

Preparation time: 180 min
Difficulty: Medium

Ingredients

- 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

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 ***Pomìto 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.

For this recipe we used:

Finely Chopped tomatoes 200 gr