



COOKING CLASSES
AT SUR LA TABLE

**FRESH PAPPARDELLE WITH
BOLOGNESE**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- 1 ounce pancetta
- 8 ounces ground pork
- 8 ounce 85% lean ground beef

Produce

- 1 celery stalk
- 1 carrot
- 1 yellow onion

Dairy/Refrigerated

- 4 large eggs
- 8 ounces whole milk
- 2 to 3 ounces grated Parmigiano-Reggiano

Frozen

- xx

Pantry Items

- All-purpose flour
- Fine kosher salt
- Extra virgin olive oil
- Semolina flour
- 4 ounces tomato paste
- 1 cup canned crushed tomatoes
- Chicken stock
- Black pepper

Dry/Canned Goods/Other

- 8 ounces red wine, preferable Chianti

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cup
- Digital scale, optional but preferred
- Wooden spoon
- Tongs

Cookware

- Dutch oven or heavy saucepan
- Stockpot or pasta pot

Appliances

- Stand mixer with pasta rolling attachment, hand crank pasta roller, or rolling pin

Other

- Plastic wrap
- Clean kitchen towel

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All

1. Wash and dry produce

HOMEMADE PAPPARDELLE PASTA

Yield: 4 servings

Fresh pasta dough is so easy to make, you'll wonder why you never did it before.

12 1/2 ounces (2 1/2 cups) unbleached all-purpose flour, plus more for dusting
1 teaspoon fine kosher salt
4 large eggs
1 tablespoon extra-virgin olive oil
Semolina flour, for dusting pasta and surfaces

- 1. To make the dough:** Place the flour and salt in a large mixing bowl and whisk to combine. Make a “well” in the center of the flour mixture, add the eggs and the oil. Using a fork, blend the eggs into the flour mixture, stirring the flour in from the sides of the well and working outwards. When the pasta dough is thoroughly mixed, turn it out on a lightly floured work surface. Knead the dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed; about 5 minutes. Shape the dough into a ball and flatten it into a disk. Cover with plastic wrap and allow to rest for at least 20 minutes or up to an hour at room temperature.
- 2. To roll out and cut the dough:** Secure a pasta machine to the edge of a long countertop or fit a stand mixer with the pasta roller attachment. Using a bench scraper, cut the dough into 4 pieces. Keep extra dough covered in plastic wrap while working with one piece. With a rolling pin, roll the piece of dough into a rough rectangle that will fit inside the widest setting of the pasta machine. Roll the dough through the machine, catching it with one hand as you roll with the other. Take the dough and trifold it like a letter. Turn the dough so one open end faces the machine and roll it through on the widest setting again. Fold, turn and roll once more on the widest setting.
3. Continue rolling the pasta through the machine without folding, adjusting the rollers to a smaller setting each time. Roll until the desired thickness of approximately 6 is reached. If the pasta sheet becomes too large to handle, use a bench scraper to cut it into more manageable lengths and continue rolling.
4. Liberally flour one sheet of pasta and loosely roll it into a cylinder. Using a sharp knife, cut the roll into 3/4-inch ribbons. Unwrap the noodles, toss with semolina flour and set aside covered with a clean kitchen towel. The pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to 24 hours before use.

PAPPARDELLE WITH BOLOGNESE

Yield: 4 servings

*1 tablespoon extra-virgin olive oil
1-ounce pancetta, cut into 1/4-inch dice
1 celery stalk, cut into 1/4-inch dice
1 carrot, peeled and cut into 1/4-inch dice
1 yellow onion, cut into 1/4-inch dice
8 ounces ground pork
8 ounces ground beef, 85% lean
1 cup fruit-forward red wine, such as Chianti
4 ounces tomato paste
1 cup crushed Italian plum tomatoes
1/2 cup chicken stock, plus more if needed
1 cup whole milk, plus more as needed
Grated Parmigiano-Reggiano to garnish
Kosher salt and freshly ground black pepper*

1 recipe Homemade Pasta Dough (recipe included), rolled into thin sheets (2nd to the last thinnest setting on the pasta machine), hand-cut into 3/4-inch ribbons, dusted with semolina flour, and covered with plastic wrap

- 1. To prepare the Bolognese:** To a medium Dutch oven set over medium heat, add the oil. When the oil is shimmering, add the pancetta and cook, stirring often, until the fat has rendered and pancetta is golden, 7 to 10 minutes. Add the celery, carrots and onions, season with salt and pepper. Cook, stirring occasionally, until soft and lightly browned, about 10 minutes.
2. Add the ground pork and beef and increase the heat to medium-high. Cook, stirring to break up the meat into small pieces, until browned, 5 to 8 minutes. Drain excess fat as needed.
3. Add the red wine and cook until the wine has almost evaporated. Reduce the heat to medium and stir in the tomato paste. Cook the meat mixture until the tomato sauce turns dark red, 3 to 5 minutes. Stir in the crushed tomatoes and chicken stock.
4. Add enough milk to barely cover the meat. Continue to cook, stirring occasionally, until the milk has evaporated, and the mixture turns into a thick, rich sauce, 60 to 90 minutes. Taste and adjust seasoning with salt and pepper.
- 5. To cook the pasta:** To a large saucepan set over high heat, add enough water to fill about 2/3 full; bring to a boil. Generously season the water with salt. Add the pasta and stir immediately to prevent it from sticking together. Cook until al dente, 2 to 3 minutes. Reserve about 1 cup of pasta water and drain pasta through a colander.

6. **To finish the dish:** Add the drained pasta to the pot of sauce. Toss gently to coat the pasta, adding reserved pasta water to thin if necessary. Taste and adjust seasoning with salt and pepper.

7. **To serve:** Transfer the pasta and sauce to 4 warmed pasta bowls and top with grated Parmigiano-Reggiano.

PAPPARDELLE BOLOGNESE AT-HOME INSTRUCTIONS:

- **To prepare immediately:** Pour the Bolognese into a saucepan or Dutch oven set over medium heat. Slowly reheat the sauce to a simmer, occasionally stirring. Taste and adjust the seasoning with salt and pepper. To a large saucepan set over high heat, add enough water to fill about 2/3 full; bring to a boil. Generously season the water with salt. Add the pasta and stir immediately to prevent it from sticking together. Cook until al dente, 2 to 3 minutes. Reserve about 1 cup of pasta water and drain pasta through a colander. Add the drained pasta to the pot of sauce. Toss gently to coat the pasta, adding reserved pasta water to thin if necessary. Taste and adjust seasoning with salt and pepper. Garnish with Parmigiano-Reggiano.
- **Chilling instructions:** Transfer the Bolognese and the pasta to the refrigerator. The Bolognese will keep in the refrigerator for up to 5 days. The pasta will keep in the refrigerator for 3 days. When ready to prepare, follow the “to prepare immediately” instructions above.
- **Freezing instructions:** Allow the Bolognese to cool down to room temperature. Transfer both the Bolognese and pasta to the freezer. The Bolognese and pasta can be kept frozen for up to 2 months. Thaw frozen Bolognese in the refrigerator overnight, or for at least 12 hours. The pasta does not need to be thawed. When ready to prepare, follow “to prepare immediately” instructions above. Frozen pasta will take an extra 1-2 minutes to fully cook.