

Veal Bolognese

Ingredients:

- 2 oz. olive oil
- 4 oz. chopped pancetta
- 1 onion, diced small
- 2 small celery stalks, diced small
- 2 large carrots, diced small
- 4 oz. porcini mushrooms
- 3 oz. tomato paste
- 3 lb. veal shoulder, diced medium
- 1 cup red wine
- 4 cups diced tomatoes
- 2 cups chicken stock
- 2 cups veal stock
- 1 teaspoon salt
- 1 teaspoon finely ground pepper
- 1 sprig fresh thyme
- 1/4 sprig fresh rosemary
- 4 large chopped basil leaves
- 1/4 sprig chopped oregano

Preparation:

Render pancetta. Sweat vegetables. Add tomato paste. Pan sear lightly. Brown veal. Deglaze with wine. Add vegetables and remaining ingredients.

Simmer 2 1/2 hours.



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