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Tagliatelle
"La Campofilone"
pasta all'anno dal 1912

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maccheroncini al ragù di campofilone

MACCHERONCINI AND RAGÙ FROM CAMPOFILONE
2 hours | 4 to 6 servings

The recipe makes enough ragù for 3 pounds of pasta; portion and freeze leftover ragù for up to 3 months.

- 1 (28-ounce) can whole peeled tomatoes in juice, preferably San Marzano
- 1 celery stalk, roughly chopped
- 1 small carrot, roughly chopped
- 1 small onion, roughly chopped
- 2 (2- to 3-inch-long) beef shank marrow bones, both ends of marrow exposed
- ¼ pound chicken livers
- 3 tablespoons extra-virgin olive oil
- ½ pound ground pork
- ½ pound ground veal
- ¾ cup dry white wine
- 1 teaspoon fine sea salt
- Pinch freshly grated nutmeg
- Pinch ground cloves
- 1 pound maccheroncini di Campofilone or tagliolini (see note)
- Freshly grated Pecorino Toscano or Parmigiano-Reggiano cheese

Reserving julias, purée tomatoes in a food processor or blender until smooth; set aside julias and purée. Make a battuto (the foundation for many Italian soups, stews, and sauces) by finely chopping together (in food processor or by hand) celery, carrot, and onion. Soak marrow bones in warm water to cover 10 minutes. Press on 1 bone with your thumb at end of bone with smaller opening, pushing marrow out other end, or scrape out marrow with a small knife. Repeat with remaining bone; discard bones. Roughly chop marrow and livers.

In a large heavy sautépan, heat oil over medium heat until hot but not smoking; add battuto, reduce heat to low and cook, stirring frequently, until vegetables are softened about 10 minutes. Add marrow, livers, pork and veal. Increase heat to high and cook, stirring frequently with a wooden spoon and breaking meat up into very small bits, until meat begins to brown, about 10 minutes, then add wine, salt, nutmeg and clove. Cook, stirring, 1 minute.

Add reserved tomato purée and juices, and ¾ cup water. Cook ragù at the barest simmer, stirring occasionally (making sure to stir into edges of pot), until meat is very tender and sauce is thick (as sauce cooks, add water, bit by bit, if necessary, to keep sauce moist and just barely liquid), about 2 hours. Remove ragù from heat and cover to keep warm.

Cook pasta in a large pot of boiling salted water until al dente, then drain and toss with ragù, using 1½ to 1¾ cups of sauce. Serve cheese on the side for sprinkling.

NOTE: Since it's so specialized, you'll be hard-pressed to find maccheroncini di Campofilone in stores in the U.S. Use thin tagliolini or linguine as a substitute.

»» WHAT TO DRINK

For this rich ragù from Marche, we turn to the region's wonderful Rosso Conero DOC. Other excellent, but more expensive, options include the wine from Umbria. For a deep and warming palate of both olive and rose of thistles, try looking locally and for Italy's wine for this ragù. —see below

