

# BOLOGNESE & TORTELLINI



## Hearty Bolognese Sauce

- 2 tbsp olive oil
- ¼ # ground pork/sausage
- ¼ # ground beef
- 4 cloves garlic, smashed
- 4 small onion, diced
- 1 scallion, diced
- 1 small pepper, diced
- 2 baby carrot, diced
- ½ rib celery, diced
- 1 oz mushrooms
- 1 cup fresh tomatoes, diced
- 1 tbsp sun dried tomatoes, julienned
- 1 tbsp tomato paste
- 1 bay leaf
- 1 sprig thyme
- 1 tsp dried oregano/basil
- 1 tbsp sugar in the raw
- 2 oz red wine
- 1 cup broth
- 1-pint San Marzano, hand crushed
- S&P TT
- Fresh basil, torn
- 2 oz heavy cream, optional
- Sriracha, optional

1. Heat 1 tbsp oil in heavy bottom pot, add meat and brown on medium-low heat.
2. Move meat to sides of pot-add garlic, onion, scallion, carrot, celery, peppers, mushroom.
3. Add more oil if needed, sweat veggies on medium heat for 5 minutes.
4. Add fresh and dried tomatoes, cooks for 2 minutes more.
5. Add paste, dried herbs, bay, sugar. Deglaze with wine, add broth then San Marzano.
6. Bring to a boil, reduce to a simmer for 20 mins, stirring often. Add water if need be.
7. Adjust seasoning with S&P, **remove bay leaf and thyme**, finish with fresh herbs.
8. Add sriracha if heat is desired. Add cream just before serving for a pinkish variation.

## Mascarpone Tortellini

- Mascarpone cheese
- Egg wash for sealing
- Shaved or grated parmesan
- Wonton skins

1. **Forming:** Place a small amount of cheese in the center of the pasta, lightly brush with egg wash.
2. Fold over, make sure to remove air bubbles before sealing, press with fork if desired.
3. Pinch corners back on each other to form traditional shape.
4. Repeat until filling is done. Lay on semolina dusted pan. Do not stack directly on each other.
5. **Cooking:** Shake off excess semolina, place into rapidly boiling salted water until floating.
6. Drain, place in bowl on sauce, top with parmesan. **MANGIARE!**

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