



Bolognese Meat Sauce

From the Emilia Romagna region, just under Venice, facing the Adriatic Sea, this iconic sauce took the name of the region's main city, Bologna. This ground beef sauce is slowly braised in plump tomatoes with a hint of porcini mushroom, a splash of red wine, carrots, celery onions and fresh garlic. It is the foundation of the world renowned Lasagna and it has turned every simple pasta dish in to a full meal. Enjoy as is, slowly warming it at medium heat, or add some cream and parmesan or shredded Mozzarella, to revive any leftover pasta and bake until crunchy.