

The Classic Bolognese Ragù according the Accademia Italiana della Cucina



With a solemn decree of the Accademia Italiana della Cucina – the Italian Academy of Cuisine, the present was notarized and deposited in the Palazzo della Mercanzia, the Chamber of Commerce of the City of Bologna on the 17th of October 1982.

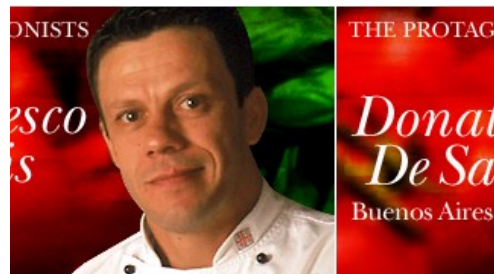
Ingredients

- 300 gr. beef cartella (thin skirt)
- 150 gr. pancetta, dried
- 50 gr. carrot
- 50 gr. celery stalk

- 50 gr. onion
- 5 spoons tomato sauce or 20 gr. triple tomato extract
- 1 cup whole milk
- Half cup white or red wine, dry and not frizzante
- Salt and pepper, to taste.

Procedure

The **pancetta**, cut into little cubes and chopped with a mezzaluna chopping knife, is melted in a saucepan; the **vegetables**, once again well chopped with the mezzaluna, are then added and everything is left to stew softly. Next the **ground beef** is added and is left on the stovetop, while being stirred constantly, until it sputters. The **wine** and the **tomato** cut with a little **broth** are added and everything left to simmer for around two hours, adding little by little the **milk** and adjusting the **salt** and **black pepper**. Optional but advisable is the addition of the **panna di cottura of a litre of whole milk** at the end of the cooking.



RECIPES

Pasta

- Tagliatelle with ragù Bolognese sauce by Mario Caramella
- Ragù alla Bolognese by the Simili Sisters
- The Classic Bolognese Ragù according the Accademia Italiana della Cucina*
- Spaghetti alla carbonara: an authentic recipe

Risotto

- Risotto alla milanese: a recipe
- Risotto alla milanese (VIDEO)

Dolci

- Babà alla Napolitana (VIDEO)
- Babà al Rum con Macedonia di Frutta Tropicale e Chantilly al Lime, Rum Babà with Tropical Fruits Salad and Lime Chantilly
- Cannolo Siciliano (VIDEO)
- Cassata Siciliana (VIDEO)
- Gelato al Pistacchio (VIDEO)
- Panettone (VIDEO)
- Panettone, tangerine and dried fruits
- Panna Cotta (VIDEO)
- Panna Cotta without gelatine
- Semifreddo all'Italiana
- Semifreddo: Orange and white chocolate semifreddo with sultana and almond crunch and vanilla sauce
- Sfogliatella Frolla (VIDEO)
- Sfogliatella Riccia (VIDEO)
- Sorbetto al Limone (VIDEO)
- Tiramisù (VIDEO)
- Torrone morbido (VIDEO)
- Torta Caprese (VIDEO)
- Torta Caprese con Gelato al Babà e Limoncello

Zeppole: Saint Joseph's Day Zeppole with cream and wild cherries (VIDEO)

Zuppa Inglese (VIDEO)

BASIC RECIPES

· Confectioners' Custard (Crema Pasticciera) (VIDEO)

· Genoese Sponge (Pan di Spagna) (VIDEO)

· Icing Sugar

· Italian Meringue (Meringa all'Italiana)

· Marzipan

· Royal Icing

