

Slow Cooked Pork Bolognese with Mezza Maniche Pasta



Serving Size	Tasting Portions for 300 people
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Slow Cooked Pork Bolognese	Quantity	Measurement
Johnsonville Ultimate Italian Sausage	2	Lbs
Ground Pork	3	Lbs
Ground Clove	¼	Tbsp
Salt	¼	Tbsp
Veggies		
Ground Yellow Onion	2	Lbs
Ground Fennel	1	Lb
Ground Carrots	1	lb.
Sauce Mix		
California EVOO or cooking EVOO	6	oz
Cooking Wine (white)	6	oz
Half and Half	4	oz
Grated Parmesan	4	oz
5 quarts of Sunday Sauce (separate recipe)	5	Quarts

EQUIPMENT :

1. You will need a 8mm meat grinder plate + meat grinder to grind Johnsonville Italian Brats and Veggies. You can use the meat grinder attachments to a KitchenAid mixer.
2. A large Rondeau to make Bolognese
3. A large pot for Sunday Sauce
4. A perforated 400 pan
5. A 600 pan
6. Containers to store, hold and cool

Bolognese Prep Instructions

Using a 8mm meat grinder attachment, grind the 2 LBS of Johnsonville Italian Brats and place in a container. Next cut the carrots, onion and fennel so they will fit into the grinder. Grind each vegetable one at a time into a container. It's ok to grind the Fresno tops as well.

2. Take your large rondeau pot, turn on high heat. Wait 2-3 minutes for it to heat up. Then add the oil and let that get hot, an additional 2-3 minutes. Add your ground Johnsonville Italian Sausage and ground pork. You should hear a little sizzle when you add the pork to the pot.

3. Combine all the spices and salt in a small bowl, then season the pork evenly. Create an even layer of pork and let it cook until it starts to stick to the pot and brown.

4. Stir often, so the pork gets cooked evenly. It is very important as you are stirring the pork to break up the large chunks of pork with the spatula. Once the pork is fully cooked and browned (see photo below), turn off the heat.

5. Using a 400 perforated pan with a 600 pan underneath remove with metal spoon. You want to strain any remaining fat/water from the pork. Set it aside.

DO NOT USE A CHINA CAP TO STRAIN THE PORK

6. Place the rondeau back on the stove on high heat, do not clean the rondeau and use the same one you cooked the pork in. We want the pork bits and flavor from the pot. Add 2 ground onion, carrots and fennel. We want to stir the veggies to get the remaining flavor from the bottom of the pot. Continue to occasionally stir for a total of 10 minutes, then take the rondeau and set next to the pork. Spoon the veggies over the pork and mix the pork and veggies together.

PRO TIP: Cooking veggies are very important as we do not want them to be raw.

7. Then take the rondeau back to the stove on medium/high heat and add the white wine to deglaze the pot. Cook that down for 2 minutes. Then add the pork and veggie mixture to the pot. Immediately add Sunday Sauce and 2 Cups of water and cook on medium heat. Once the sauce comes to a simmer (this is a slow process of about 10 minutes), while stirring often, simmer for an additional 20 minutes.

8. Then add the half and half and parmesan cheese. Mix and turn off the heat. Taste for salt.

9. Cool according to TPHC guidelines in a 22 qt Container.



Sunday Sauce Recipe

Bolognese Sauce Ingredients	Quantity	Measurement
Tomato Paste	2	Lbs
Tomato Sauce	3	Lbs
Ground Onion-grind using same grinder attachment as Bolognese	1	Lb
Salt	1	Tbsp
Sugar	½	Tbsp
California Olive Ranch EVOO	4	oz
Fresh Whole Basil Leave (do not tear)	1	oz
Water	3	Quarts

- 1) Use a whisk to mix the tomato paste with 3 qts of water in a large mixing bowl until tomato paste has completely dissolved. Then add the tomato sauce to the paste and water mixture.
2. Whisk the sauce, paste and water together until mixed together well. Place into a container and set aside.
3. Using a Large pot, add the oil to the pot on medium to high heat for 2-3 minutes. Then add your ground onions, salt and sugar. They should sizzle when you add them to your pot. You are going to cook these, while stirring often, for 15 minutes. You do not want your onions to be caramelized or have any color, we are only trying to sweat the onions. Turn down the heat if you start to see the onions turning color. Your onions should be translucent and slightly yellow in color. It is important that you do not rush this process.
4. Next, add the tomato/water mixture to the onions, stir and bring to a simmer on medium/high heat stirring often so it does not stick. Once it comes to a simmer, turn heat to a low simmer and cook for 45 minutes to an hour. . It is very important to continue to stir this or it will burn on the bottom.
5. Once the sauce is ready, turn it off and add the whole basil leaves, ½ Tbsp Salt. Cool according to TPCB guidelines.

PRO-TIPS: You want to see a shimmer of yellow on top of the sauce.

Note -this recipe is approx 6qts. 5qts of Sunday Sauce goes in Bolognese. Put aside 1qt or whatever is left after the 5qts is used to make Bolognese and save it for the day of plate up.

Storage

This sauce can be stored in an airtight container in the refrigerator.



SERVING INSTRUCTIONS

5lbs Mezze Maniche Pasta
6oz heavy cream
1lb Parmesano Reggiano Cheese block to grate

Method

1. Heat Up Bolognese on medium heat. Once it's hot add 6oz of heavy cream to Bolognese sauce and stir. Turn the Bolognese down to low Heat and hold until you mix with pasta. The Bolognese should not be loose or watery in any way.
2. Heat Sunday sauce in a separate pot. Hold the Sunday Sauce warm. this sauce can be used to add to the Bolognese if it needs a little more sauce.
3. Cook the 5lbs of Mezza Pasta in heavily salted water to Al Dente and Strain. Do not rinse the pasta with water and ideally do not cook the pasta ahead of time.
4. Carefully mix the pasta with Bolognese Sauce in a large 600pan. Use extra Sunday Sauce if needed.
5. Serve 2-4oz Of pasta Bolognese in a small plate pr bowl and grate Parmesan over each order with a micro plane.




ULTIMATE
RECIPE
★ CHALLENGE ★