

Tagliatelle with Veal Bolognese & Butternut Squash



Serves 6 - 8 **Prep 10 mins**

Cooking 1h 30 mins

Easy

Ingredients

2 thick-cut slices of bacon,
minced
2 tbsp extra-virgin olive oil
1 small carrot, very finely
chopped
1 stick celery, very finely
chopped
2 shallots, very finely chopped
450g veal mince
1 sage sprig
1 parsley sprig
1 bay leaf

2 tsp dried oregano, crumbled
1 teaspoon dried basil, crumbled
240ml dry red wine
450g can chopped tomatoes
625 ml chicken stock
1/2 medium butternut squash, peeled, seeded
& cut into 2 cm dice
80 ml double cream
Salt & freshly ground white pepper
450g tagliatelle
finely chopped thyme, for garnish

1. In a large enamelled cast-iron casserole, cook the bacon in the oil over moderate heat, stirring occasionally, until the bacon is crisp, \pm 5 minutes. Add the carrot, celery, onion, and a pinch of salt and cook over moderate heat, stirring occasionally, until just starting to brown, \pm 5 minutes. Add the veal mince, sage, parsley, bay leaf, oregano and basil and cook, breaking up the meat with a wooden spoon, until no pink remains, \pm 8 mins.
2. Add the wine to the casserole & cook, stirring, until nearly evaporated, \pm 3 mins. Add the tomatoes with juices & cook, stirring, until the liquid has reduced by 1/2, \pm 4 mins. Add the stock & bring to a simmer. Cook over moderately low heat, stirring occasionally, until slightly reduced, \pm 8 mins. Stir in the squash & simmer, stirring occasionally, until the squash is tender, \pm 25 mins. Discard the sage, parsley & bay leaf. Stir in the double cream & season the sauce with salt & white pepper; keep warm over very low heat.
3. In a large pot of salted boiling water, cook the pasta until al dente. Drain well & transfer the pasta to deep bowls. Spoon the sauce over the pasta, garnish with thyme and serve.
4. Make Ahead: The Bolognese sauce can be refrigerated for up to 2 days. Reheat gently before serving.