

PEACHY FETTUCCHINE BOLOGNESE

serves 4-6

Bolognese with a sweet secret. Fresh peaches and mascarpone cheese, make this Italian favorite sweet and savory, creamy and satisfying. If you prefer a vegetarian option, simply omit the meat and add 2 more peaches. Still rich and satisfying, my kind of comfort food!

1 pound Barilla Fettuccine
1 pound ground beef or veal
1 tablespoon extra virgin olive oil
Kosher salt and fresh ground pepper to taste
2 medium peaches, peeled, pitted & diced
¼ cup extra virgin olive oil
2 cloves garlic, minced
2 cups freshly crushed tomatoes (in food processor or blender) or one 28 oz can San Marzano crushed tomatoes
½ teaspoon dried oregano
Pinch of red pepper flakes (to taste)

¼ cup mascarpone
1/8 teaspoon grated nutmeg
¼ cup small basil leaves

1 tablespoon unsalted butter
2 tablespoons chives, finely chopped
½ cup freshly grated pecorino romano cheese
(more if desired)

Heat 1 tablespoon olive oil in a large sauté pan over medium high heat. Add ground meat, crumbling with your fingers as you add to the pan and cook through, stirring frequently, 5 minutes. Remove browned meat from pan and place in a medium bowl, set aside. Lower heat to medium and add ¼ cup olive oil to the same sauté pan. Add garlic and cook for no more than one minute, stirring constantly so that the garlic does not burn. Add peaches, then tomatoes, oregano and red pepper flakes. Season with kosher salt and pepper to taste and cook down 5-7 minutes until the sauce begins to thicken. Stir in mascarpone and nutmeg until cheese is melted and incorporated into the sauce. Bring ground meat into the sauce, stir to combine and simmer 5-10 minutes. Add basil leaves and unsalted butter and continue to simmer 5 minutes more.

Meanwhile, bring a large pot of water to a boil add a heaping pinch of kosher salt. Cook pasta until al dente, according to package directions. Remove pasta from water directly to serving bowl, or individual serving bowls using a pasta spoon or tongs. Spoon sauce over top of pasta and finish with freshly grated pecorino romano cheese and chopped chives. Drizzle with extra virgin olive oil and serve immediately.

hint

If sauce seems too thick, stir in ½ cup of the pasta water (at a time) until the sauce reaches your perfect consistency.

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