

2 minutes application break

# Bolognese sauce

## Facts

**Origin** Italy

**Dates back** 18th century

**Ingredients** Meat, vegetables, tomato, and wine

Sauce for pasta dishes

## MixSing Process



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Bolognese sauce, or ragù alla bolognese, is a traditional meat-based sauce from Bologna, Italy. It is typically served with pasta, such as spaghetti or lasagna, and is considered one of the most popular sauces in Italian cuisine.

The origins of Bolognese sauce can be traced back to the 18th century in Bologna, Italy. The sauce was created by local cooks who used a combination of meats, such as beef, pork, and pancetta, and vegetables, such as onions, carrots, and celery. The traditional recipe calls for a combination of meats, such as ground beef, pork, and pancetta, browned in a large pot, along with

finely chopped vegetables such as onions, carrots, and celery. The sauce is then simmered for several hours with a small amount of tomato puree, red wine, and a bouquet garni of herbs such as thyme, rosemary, and bay leaf. The result is a rich, flavorful sauce perfect for serving with pasta.

Bolognese sauce is considered a staple in Italian cuisine and is often viewed as the “king of pasta sauces” because of its rich and complex flavour. It is a versatile sauce that can be used in many different dishes, making it a popular choice among home cooks and professional chefs.

The traditional recipe for Bolognese sauce requires a long simmer time, typically 2-3 hours, to fully develop the meats and vegetables’ flavours and create a thick and rich consistency. However, many modern variations of the recipe have been created over the years, such as the quicker and lighter versions that use less meat, or even no meat at all, to cater to different dietary restrictions.