



## **Cavalli Traditional Bolognese Kit Instructions**

1. Bring large pot of water to boil then add salt to taste, water should be noticeably salty
2. Transfer Bolognese sauce to separate pot or saucepan, large enough to fit sauce and pasta, place over medium low heat with lid on top
3. Remove pasta from bags and separate stuck together noodles
4. Once sauce has begun to bubble turn heat down to low and remove lid from the pot
5. Place noodles in boiling salty water and stir GENTLY immediately so pasta does not stick together
6. Noodles should be boiled for 2-3 minutes, not fully cooked
7. Reserve  $\frac{2}{3}$  of a cup of pasta water before draining pasta but ensure you use pasta water after it has cooked pasta and is slightly cloudy from the pasta being cooked. The starch from the pasta is critical to help the sauce bind to the pasta properly
8. Drain pasta once on the early side of *al dente* then immediately transfer pasta water and pasta to the sauce pot and stir gently until incorporated
9. Turn heat medium and let pasta cook in the sauce until cooked to desired tenderness and sauce has been reduced adequately (about 2-3 minutes)
10. Remove noodles with tongs from the sauce and place into bowls
11. Spoon remaining bolognese sauce on top of pasta
12. Top with Parmesan and basil... you can also optionally add some parmesan to sauce as it is being reheated as well to incorporate.