

Pasta alla Montecarlo

Ingredients

- 3 Tbsp olive oil
- 1 onion, finely chopped
- 2 carrots, finely chopped
- 2 celery stalks, finely chopped
- 1 lb ground beef
- 1/3 cup white wine
- 2 1/2 cups tomato *passata*
- salt and black pepper to taste to taste
- 12 oz penne pasta
- 1 cup whipping cream
- 3 Tbsp pesto sauce
- basil leaves, torn
- Grated Parmigiano Reggiano o grana to taste.

Directions

Heat olive oil in a saute pan over medium heat. Add the chopped onion, carrots and celery and saute until they start to soften. Add the ground beef and brown. Add the wine and cook until the liquid evaporates. Add the *passata*, season with salt and pepper, and stir until well combined. Lower the heat to low and simmer for 30 minutes. Stir in the whipping cream, turn off the heat and let rest.

Meanwhile, put a pot of salted water to boil. Add the penne and cook until al dente. Drain and add the pasta to the sauce. Turn heat back to low and cook until the sauce warms up. Stir in the pesto sauce.

Serve with basil leaves and grated cheese.