



**Pasta Workshop: Tuscan Pinci
with Chef Bridget Charters**

*Tuscan Pinci
Beef Ragu with Lemon and Herbs*

Equipment:

- 12" saute pan for cooking meat sauce
- Tongs
- Large metal spoon
- Chef knife
- Bench scraper
- Large dinner fork (if making by hand)
- Stand mixer - optional
- Large sheetpan for holding finished pasta
- Rolling pin
- Large wooden spoon

Ingredients:

- 1 ½ cups semolina flour, plus more for dusting
- 1 ¾ cups plus 2 tablespoons all-purpose flour
- 2 teaspoons salt
- 1 yellow onion
- 2 stalks of celery
- 1 carrot
- 2 cloves garlic
- Salt and fresh cracked pepper
- 1 teaspoon red pepper flakes
- ½ pound crimini mushrooms
- ½ ounce dry porcini
- ½ cup White Wine
- 1 cup tomato puree
- 10 springs Italian parsley
- 1 - 4" sprig of rosemary
- 1 pound beef chuck roast, or a pound of fresh ground beef
- 2 bay leaves
- 1 lemon