

Anelletti al Forno (Baked Anelletti)

Serves 6 to 8

Ingredients

3 Tablespoons olive oil
2 carrots, peeled and grated or finely chopped
2 stalks celery, finely chopped
1 large onion, finely chopped
4 cloves garlic, finely chopped
1 pound ground beef (at least 80-85 percent lean)
Salt and pepper
1 teaspoon fennel seed
1 teaspoon red pepper flakes
1 cup red wine
1½ cups passata
½ cup peas, frozen
8 basil leaves, chopped or 1½ teaspoons dried basil
1 pound anelletti pasta
2 cups breadcrumbs
1 cup Parmigiano Reggiano cheese, grated
3 Tablespoons dried parsley
½ pound cooked ham, diced
½ pound caciocavallo or provola cheese, diced



Directions

Pour olive oil into heavy pot over medium heat. Add carrots, celery, onions and garlic. Partially cover the pot and sweat the vegetables five minutes. Add ground beef and season with salt, pepper, fennel seed and red pepper flakes. Brown lightly and break beef into small pieces. Add red wine and let it absorb fully. Stir in passata and simmer at low heat for one hour. Add peas and basil, then simmer 10 minutes. Remove from heat and cool to room temperature.

Cook anelletti two minutes less than package directions and drain. When pasta has cooled, add to meat sauce.

Preheat oven to 400°F / 205 C.

Combine breadcrumbs with grated cheese and parsley.

Liberally brush a large bundt or springform pan with olive oil. Add breadcrumb mixture to coat liberally and gently press into place on bottom and sides. Reserving extra breadcrumb mixture.

Fill pan with half the pasta, making a trench. Place the ham and cheese in the trench. Top with remaining pasta. Sprinkle remaining breadcrumb mixture on top. Bake pasta 25 to 30 minutes until golden brown and heated through. Let stand 10 minutes. Then carefully invert on to large serving platter.