

Poultry Offal Bolognese

Ingredients

1.5 lb heart, gizzards, liver and lungs	2 tablespoons tomato paste
¼ lb pancetta or bacon	Spring of thyme
1 large onion	White pepper
3 cloves garlic	Salt
3 cups whole milk	1 tbls butter
1 cup of wine (dry white or pinot Noir)	1 tbls olive oil

Method

1. Heat a cast iron on medium heat, add butter and oil
2. Cook onions until translucent, add finely chopped bacon
3. When bacon is crispy and onions browned, add garlic, cook 30 seconds
4. Add offal, salt and pepper to taste, cook 5 mins
5. Deglaze pan with wine
6. Add tomato paste and thyme, stirring constantly
7. Add milk 1 cup at a time, keep pan at low simmer
8. Cook until sauce is smooth and delicate, roughly 20 mins
9. Serve with tagliatelle or other broad flat noodle
10. Grate generous amounts of Pecorino Romano on top



Canoe Oysters