Tagliatte with Bolognese Sauce

1 pound 93% lean ground beef

2 Tablespoons water

1/4 teaspoon baking soda

salt and pepper

4 cups beef broth

6 ounces pancetta

1 onion, chopped

1 carrot, chopped

1 celery rib, chopped

1 Tablespoon butter

1 Tablespoon olive oil

3 Tablespoons tomato paste

1 cup dry red wine

1/2 cup Parmesan cheese, grated

1 pound tagliatelle

Toss beef with water, baking soda and 1/4 teaspoon pepper. Set aside.

Bring broth to a boil in large pot. Reduce to 2 cups.

Pulse pancetta in food process or chopped.

Add onion, carrot and celery. Pulse until paste-like.

Heat butter and oil in dutch oven. Add pancetta mixture and 1/4 t. pepper.

Cook until liquid evaporates. (8 minutes)

Spread mixture in evenly in bottom of pot.

Cook 7-12 minutes longer until very dark brown.

Stir in tomato paste and cook 2 minutes longer.

Add beef and cook 4-7 minutes.

Stir in wine and cook until liquid evaporates.

Stir in broth and Parmesan. Bring to a simmer.

Cover, reduce heat to low and simmer 30 minutes.

Remove from heat and season with salt and pepper.

Cook pasta with 1 T. salt until al dente.

Reserve 1/4 cup pasta water and then drain pasta.

Add pasta to pot with sauce. Adjust consistency with reserved pasta water.