**Baked Cavatappi Bolognese**

**Sauce:**

½ of the ground pork

2 ½ ground beef

2 Tbsp. cup fennel seeds, crushed

5 tsp. crushed red pepper

2 Tbsp. olive oil

7 cloves garlic, minced

2 onions, medium dice

2 carrot, medium dice

2 Tbsp. oregano

2 cups red wine

1 batch marinara sauce

Salt and pepper to taste

**Ingredients:**

5# cavatappi cooked and drained

3# ricotta cheese

1# mozzarella cheese

½# mozzarella cheese

½# parmesan cheese

6 eggs

**INSTRUCTIONS**

**Sauce:**

1. In a large pot over medium high heat, heat the olive oil and add the ground beef, pork, fennel seeds, and crushed red pepper. Cook all the way through.
2. Add the garlic, onions, and carrots and cook until the carrots are tender; about 7 minutes.
3. Add the spices and season with salt and pepper; cook for another 2 minutes.
4. Have chef pour in the red wine. Reduce by half.
5. Once the wine has reduced, add the marinara sauce. Turn the heat to low and cook for 30 minutes.
6. Adjust seasoning to taste. Store in plastic containers overnight.
7. Cook and drain the pasta. Once it is drained, drizzle with a small amount of oil, toss well, and put into a container to store.
8. Preheat the oven to convection 400°.
9. In the giant bowl, mix the pasta with: the sauce, ricotta, parmesan, eggs, and the 1# mozzarella cheese. Toss well. Taste and adjusting seasonings.
10. Spray a 4” hotel pan with pan spray and put the mixture in it.
11. Top with ½# mozzarella cheese. Wrap with plastic wrap and tin foil. Bake for 60-75 minutes or until the temperature reaches 165°.