

Spaghetti Bolognese don't exist!

•Written by Riccardo Carlesso•



Spaghetti bolognese: Everyone knows them... except Italians.

Right, read it again if you don't believe me... in Italy we don't prepare that kind of pasta.

What the hell, you may be wondering... Italy is famous for spaghetti *and* bolognese sauce (that we call "*ragù alla bolognese*" or simply "*ragù*", but we would never mix these two things in the same dish).

Why oh why, you may as well think? I think the reason can be found in two ways.

First, they come from two different cultures. Spaghetti come from the south, where a simpler tomato, basil, and veg sauce would seem more appropriate.

Second, spaghetti are slippery, so they're not as good to 'retain' a demanding sauce as a beef ragù is. As every bolognese person can tell you, appropriate pastas for bolognese ragù can be: tagliatelle (first choice), pennette/penne/mezzepenne, conchiglie, fusilli, maccheroni, ... in general every form of 'pasta rigata' (**ribbed** pasta). *Pasta rigata* is a pasta that is not smooth, so this sauce is more likely to stay with the pasta, instead of slipping down. I think the main reason why every person from Bologna is horrified by the mere idea of associating spaghetti

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with our proud ragú is that we perfectly know (because everyone has made that mistake once in their life) what happens if you do that: spaghetti would ruthlessly come up your fork completely naked of any red or meaty trace... just to leave a gloomy surprise in the very end: a bloody pool of meat and tomato just looking at you as if asking "Now what?". And unless you are Italian, you don't know what *scarpetta* is. but that's another story.

As wikipedia (as of 19dec09) says about [Bolognese sauce](#) :

[...] *Spaghetti alla Bolognese*, *Spaghetti Bolognese*, or *Spaghetti Bolognaise* in a form popular outside of [Italy](#) , consists of a [meat sauce](#) served on a bed of [spaghetti](#) with a good sprinkling of grated [Parmigiano](#) cheese. Although *Spaghetti alla Bolognese* is very popular outside of Italy, it never existed in Bologna, where [ragú](#) is served always with the local egg pastas tagliatelle or lasagne. Spaghetti is a durum wheat pasta from Naples, and the Naples Ragú of a meat-flavoured thick tomato sauce clings much better to slippery spaghetti than Bologna's ground beef ragú.
[...]

Resources

- Wikipedia: [Bolognese sauce](#)
- A video from BBC: <http://news.bbc.co.uk/2/hi/europe/8467045.stm> (thanks Paul)