

Rosemary's Pasta for 70

500ml olive oil
7500g coarsely minced veal
2500g coarsely minced pork
 nb primavera do a pork and veal mix for pasta, I think. Could you
ask that it is coarsely, rather than finely, minced, please.
1000g round mild pancetta, thinly sliced
500g butter
10 carrots
10 onions
10 celery stalks
20 garlic cloves
20 sage sprigss
5 tablesp dried oregano
1000g tomato paste
1500ml red wine
6500ml beef stock
 (6500ml = 30 masel beef stock cubes, the sort you get in the 105g
packet, which contains 10 stock cubes)
4000g canned whole tomatoes
 (Swansea Street markets has 1.2kg tins for \$5. Tell me if I
should get them, and if so, tell me how many to get)
1000ml whipping cream

and cheese to serve:

- a piece of parmesan cheese, we will grate it at the time (Re store)
 - a piece of pecorino cheese, we will grate it at the time (Re store)
- it would be nice to give people the option of the stronger
(pecorino) or the milder cheese (parmesan) to sprinkle on top

and cheese for the kids:

- Kraft cheese: as many big blocks as you think we might need - we can grate it at the time. I would probably think 2 blocks, as leftover can be eaten at lunch.

And salad:

- Lettuce. I think 1 iceberg will do about 10 people, or you could get a mix. Just leafy stuff.
- olive oil (I will bring some extra virgin)
- red wine vinegar, an Italian brand. I will use about 1 cup in total. If the rest of the bottle can also be used for lunch salads, that would be good.