

Spaghetti Bolognese

- 1 tbsp. olive oil
- 1 onion, finely diced
- 1 stir of celery, finely diced
- 2 carrots, peeled, grated then chopped up fine
- 500g beef mince
- 2 cloves of garlic, grated/crushed
- 2 beef stock cubes
- 2 tbsp. red pesto
- 1 tbsp. tomato puree
- 2 tsp paprika
- 1 bay leaf
- 1 tsp. dried oregano
- 3 sprigs fresh thyme
- 1 large glass of red wine
- 400ml tin of chopped tomatoes
- 2 tbsp. Worcestershire sauce
- 200g mushrooms, diced (optional)
- 1 tbsp. soft brown sugar

Method

- Heat the olive oil, add the onion, celery and carrot and sauté until soft.
- Add the mince and brown, then add the garlic and cook for a minute more.
- Crumble in the stock cubes, add the pesto and puree and mix well. Let the beef soak up this flavouring and turn dark from the stock cubes.
- Add the oregano, bay leaf, thyme, stir well then pour in the wine. Let this bubble away and reduce to half the size then add the tin tomatoes, Worcestershire , mushrooms and brown sugar. Season well then cover and simmer on low for 25 minutes.
- Taste for season, remove lid and cook for a further 10 minutes just to reduce the sauce a little more.
- Serve with spaghetti, Parmesan and a drizzle of extra virgin olive oil.
- Stir it through the spaghetti or serve on top, the choice is yours.
- TIP: Tastes even better the following day!