



# SPAGHETTI BOLOGNESE



## Equipment –

White chopping board, chef's knife, measuring spoons, measuring jug, saucepan

## Ingredients

100g minced beef  
½ onion  
1/3 stick celery  
½ small carrot  
1tsp garlic paste  
1/3 can tomatoes  
1 tbsp. tomato puree  
1 tsp mixed herbs  
75ml water  
½ stock cube  
Pinch of sugar  
Salt and pepper  
2 or 3 mushrooms (optional)  
50g spaghetti

## Method

- 1 Place** the minced beef into the saucepan on a low heat, stir until all the meat is browned.
- 2 Dice** the onion, celery, carrot and mushrooms.
- 3 Add** the onion, garlic, celery, carrot and mushrooms to the meat. Cook until soft.
- 4 Pour** in the tomatoes and water, add the stock cube, tomato puree and mixed herbs. Season with pepper, add a pinch of sugar.
- 5 Simmer** for 15 minutes. Taste and add salt if needed.
- 6 Third fill** a pan with water, add a pinch of salt and bring to the boil. Add the pasta and time for 10 minutes **WHEN THE WATER COMES BACK TO THE BOIL.**
- 7 Drain** the pasta, place the Bolognese sauce on top and serve.