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Posted on 17 September 2012

*by ewfood*

# Spaghetti Bolognaise

## Ingredients

1fl oz. olive oil  
1 onion finely chopped  
2 carrots peeled and finely chopped  
2 sticks of celery finely chopped  
2 cloves of garlic finely chopped  
1lb. minced beef  
3tsp. dry basil  
1 small tin tomato paste  
1 can chopped peeled tomatoes or tomato puree  
16fl oz. beef stock  
1lb. spaghetti  
2oz. grated parmesan cheese  
5 fresh basil leaves  
Salt and pepper to taste

### Servings

4

Person

### Preparation Time

15

min

## Preparation

- 1 In the olive oil sauté the onions, celery and carrots until brown
- 2 Add the garlic and sauté for an additional minute
- 3 Add the mincemeat to the vegetables and brown lightly making sure that there are few or no red bits of meat remaining
- 4 To the meat mixture add the dry basil and stir it in
- 5 Add the canned tomato, tomato paste and beef stock and bring to a simmer. Reduce the heat and add salt and pepper
- 6 Cover and simmer for 20 – 25minutes or until the sauce has reduced
- 7 While the sauce is simmering make the spaghetti following the recipe on the box
- 8 When the sauce is done mix it with the spaghetti and sprinkle with parmesan cheese. Garnish with the basil leaves and serve.

## Cooks Note

Preparation time: 15 minutes; Cooking time: 30 – 40 minutes; Serves 4

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