

WORLD PASTA DAY

TUESDAY 17TH OCTOBER

*Did you
know?*

Approximately 2.75 million
tons of pasta is made in
Italy each year!

SPAGHETTI BOLOGNAISE

SERVES 10



INGREDIENTS

800g Minced beef standard
150g Diced onions
150g Diced carrots
10g Garlic purée
800g Chopped tomatoes
100g Napolina tomato purée tubes
250ml Water
2g Chef William basil
450g DS gluten free Spaghetti

METHOD

1. Place a saucepan on the stove and heat. Add the mince and dry fry until golden brown and strain the fat off.
2. Then add the onion and carrot to the mince and continue to fry until soft. Add the garlic purée and stir in.
3. Add the chopped tomatoes and tomato puree and cook for a further 15 minutes then add the chopped basil.
4. While the bolognese is cooking bring a pan of water to the boil and place the gluten free spaghetti in for approximately 12 minutes or until tender.
5. Once cooked strain and serve with bolognese.

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