

# Spaghetti Bolognese

*Everyone has their own favourite Bolognese recipe and this just happens to be ours. We love it because it's simple and makes a nice tasty version of Bolognese that seems to suit the whole family.*



## DETAILS

- Prep Time: 15 minutes
- Cook Time: 1 hour 30 minutes
- Total Time: 1 hour 45 minutes
- Serves: 6

## INGREDIENTS

- 1 tbsp olive oil
- 4 rashers smoked streaky bacon, finely chopped
- 2 medium onions, finely chopped
- 2 carrots, trimmed and finely diced
- 1 large leek, trimmed and finely chopped
- 2 garlic cloves, crushed
- 2-3 sprigs rosemary, leaves picked and finely chopped
- 500g beef mince (10% fat)
- 2 x 400g tinned chopped tomatoes
- Handful of fresh basil, leaves picked,  $\frac{3}{4}$  chopped and the rest left whole for garnish
- 1 tsp dried oregano
- 2 fresh bay leaves
- 2 tbsp tomato purée
- 1 beef stock cube
- 1 red chilli, de-seeded and finely chopped
- 125 ml rich, fruity red wine
- 6 cherry tomatoes, halved

- 75g freshly grated parmesan, plus extra for sprinkling
- spaghetti, as much as wanted
- extra virgin olive oil
- salt & pepper
- large handful of toasted pine nuts

## METHOD

Grill the pine nuts until golden brown and set aside.

Put a wide bottomed, deep-sided non-stick pan (for which you have a lid) on a medium heat and add the olive oil. Add the bacon rashers and fry for 10 minutes until crisp and golden. Reduce the heat and add the onions, carrots, leeks, garlic and rosemary. Fry for a further 10 minutes, stirring occasionally, until the vegetables have softened.

Increase the heat to medium-high, add the beef mince and cook, stirring, for 3-4 minutes until the meat is browned all over. Add the tomatoes, basil, oregano, bay leaves, tomato purée, beef stock, chilli, red wine and cherry tomatoes. Stir to break up the tinned tomatoes.

Bring to the boil, reduce the heat to a gentle simmer and cover with a lid. Cook for 1 hour 15 minutes, stirring occasionally, until you have a rich, thick sauce. Add the parmesan and salt & pepper to taste, before giving it all a final stir.

Cook the pasta according to the packet instructions.

Serve the pasta in individual bowls topped with a large spoonful or two of bolognese sauce, a generous amount of freshly grated parmesan, the remaining basil leaves and a sprinkle of toasted pine nuts. Finish with a drizzle of extra virgin olive oil and a twist of black pepper.

