

Student's Spaghetti Bolognese

You will need:

Minced Beef.
Fresh Tomatoes.
Passata.
Tomato Puree.
Onion.
Garlic.
Spaghetti or pasta.
Grated Parmesan Cheese (Optional).

Method:

Heat a little oil in a pan and add the chopped onion and garlic.

Roughly chop the fresh tomatoes and add to the pan. Allow to soften a little.

Add the meat and brown.

Add a squeeze of Tomato Puree. Mix in thoroughly.

Add Passata and bring up to the boil.

Reduce heat and allow to simmer until cooked.

Place the Spaghetti in salted boiling water.

Before serving stir the grated Parmesan Cheese into the bolognese Sauce.
This will give your sauce a soft and creamy texture.

Serve with a fresh green salad and garlic bread.

Enjoy