



MY "NOT SO SECRET ANYMORE" SPAGHETTI BOLOGNESE

by Tim Bone

SERVES: 6

INGREDIENTS

- | | |
|---|--|
| 3 TBSP OLIVE OIL | 2 LARGE OR 4 SMALL BAY LEAVES |
| 4 GARLIC GLOVES, CHOPPED | 1/2 TSP CURRY POWDER |
| 1 BROWN ONION, DICED | 2 SPRIGS OF ROSEMARY |
| 200G STREAKY BACON, DICED | 4 SPRIGS OF THYME |
| 200G SMALL MUSHROOMS, SLICED | PINCH OF DRIED CHILLI FLAKES |
| 1 CARROT, DICED | A SQUIRT OF TOMATO AND BBQ SAUCE |
| 2 CELERY STICKS, DICED | 1 TSP WORCESTERSHIRE SAUCE |
| 1 RED CAPSICUM, DICED | 1 TSP WHITE SUGAR |
| 500G BEEF MINCE | 1 GOOD HANDFUL OF BABY SPINACH |
| 1 SMALL TIN OF TOMATO PASTE | 500G SPAGHETTI |
| 1 400G TIN CRUSHED TOMATOES | SALT & PEPPER TO TASTE |
| 1 JAR TOMATO PASSATA | GRATED PARMESAN AND CHOPPED PARSLEY TO SERVE |
| 1/2 GLASS RED WINE (I USED MICHAEL UNWIN CAB SAV) | |

METHOD

1. FILL LARGE POT WITH WATER, SALT THE WATER AND BRING TO THE BOIL.
COOK PASTA AS PER PACKET INSTRUCTIONS
2. HEAT OIL IN THE PAN MEDIUM HIGH HEAT. ADD ONION, BACON, AND MUSHROOMS AND COOK STIRRING FOR 5 MINUTES. ADD GARLIC AND COOK FOR ANOTHER MINUTE
3. ADD BEEF MINCE AND FRY STIRRING UNTIL BROWN
4. ADD CARROT, CELERY, CAPSICUM, ROSEMARY, BAY LEAVES AND THYME COOK STIRRING FOR 2 MINUTES
5. ADD RED WINE AND LET COOK OFF FOR A FEW MINUTES UNTIL ALMOST EVAPORATED
6. ADD TOMATO PASTE AND COOK STIRRING FOR ONE MINUTE OR UNTIL FRAGRANT
7. ADD TIN TOMATOES AND PASSATA STIR TO COMBINE
8. ADD SALT, PEPPER, SUGAR, WORCESTERSHIRE SAUCE, CHILLI FLAKES, CURRY POWDER, TOMATO SAUCE AND BBQ SAUCE. SIMMER OVER LOW HEAT FOR 1 HOUR, STIRRING EVERY NOW AND THEN
9. ADD SPINACH AND STIR IN TO WILT BEFORE SERVING
10. SERVE WITH GRATED PARMESAN AND CHOPPED PARSLEY ON TOP