

Bolognese sauce



<Ingredients (10 serve)>

750g Beef mince

2 Medium brown onion

1 Carrot

1 stalk Celery

5 cloves Garlic

1 stalk Rosemary

1 Sun dried tomato

1 Tbsp Olive oil

2 Bay leaves

1 pinch Sea salt

3 Tbsp Oregano

2 Tomato passata (500g each)

1 jar Sun dried tomato paste

300ml Cherry or Vermouth

2 tsp Worcestershire sauce

100ml Chicken stock (option)

1 Tbsp Beef marrow butter (option)

<Method>

1. Make the vegetable mixture

Soak the sun dried tomato into olive oil for one hour and make it soften.

Chop the onion, carrot, celery, garlic, leaves of rosemary and soaked sun dried tomato as fine as possible.

Pour 1 tsp of Olive oil into a stew pan and add chopped vegetables and sea salt. Fry keep stirring until nice smell come up.

2. Fry the beef mince

Add the beef mince and oregano and stir until the half of beef is cooked.



Add the tomato passata, sun dried tomato paste, Chicken stock, Cherry and bay leaves and simmer until the beef is thoroughly cooked.



3. Make the sauce thicken

Simmer the sauce on low heat making space for evaporating extra moist using a lid (the sauce spatters so much so put the lid in order to protect you)



Simmer until the sauce is half amount.



4. Seasoning

Add the Worcestershire sauce and beef marrow butter. Add some sea salt for extra flavour.



You can keep the sauce in a freezer for one month.