

Recipe Name

Ingredients

- Onion
- Carrots
- Celery stalks
- Garlic cloves
- Red wine
- Tomato paste
- Bay leaf
- Salt
- Black pepper
- Sugar

Method

1. Begin by heating a large saucepan over medium heat. Add a drizzle of olive oil and allow it to warm up.
2. Finely chop one onion and two cloves of garlic, then add them to the saucepan. Cook until the onions are translucent and the garlic is fragrant.
3. Cut 500g of ground beef into small pieces and add it to the saucepan. Cook until the beef is browned, stirring occasionally.
4. Pour in one can of crushed tomatoes, along with 1/2 cup of beef broth or red wine. Stir well to combine.
5. Add 1 teaspoon of dried basil, 1 teaspoon of dried oregano, and a pinch of salt and pepper to taste. Stir everything together.
6. Reduce the heat to low, cover the saucepan, and let the Bolognese simmer for at least 30 minutes, stirring occasionally. The longer it simmers, the more flavorful it will become.
7. While the sauce is simmering, cook your preferred pasta according to its package instructions until al dente. Drain the pasta and reserve some of the pasta water for later use.
8. Once the Bolognese has finished simmering, remove it from heat and mix in 1 tablespoon of unsalted butter until melted and combined. If needed, add some reserved pasta water to adjust the consistency of the sauce.
9. Serve the Bolognese over your cooked pasta, garnishing with freshly grated Parmesan cheese and chopped parsley if desired. Enjoy!