

Sketchy Website UI

June 12 2024

Contents

1. Home Page
2. Post View
3. Admin Functions

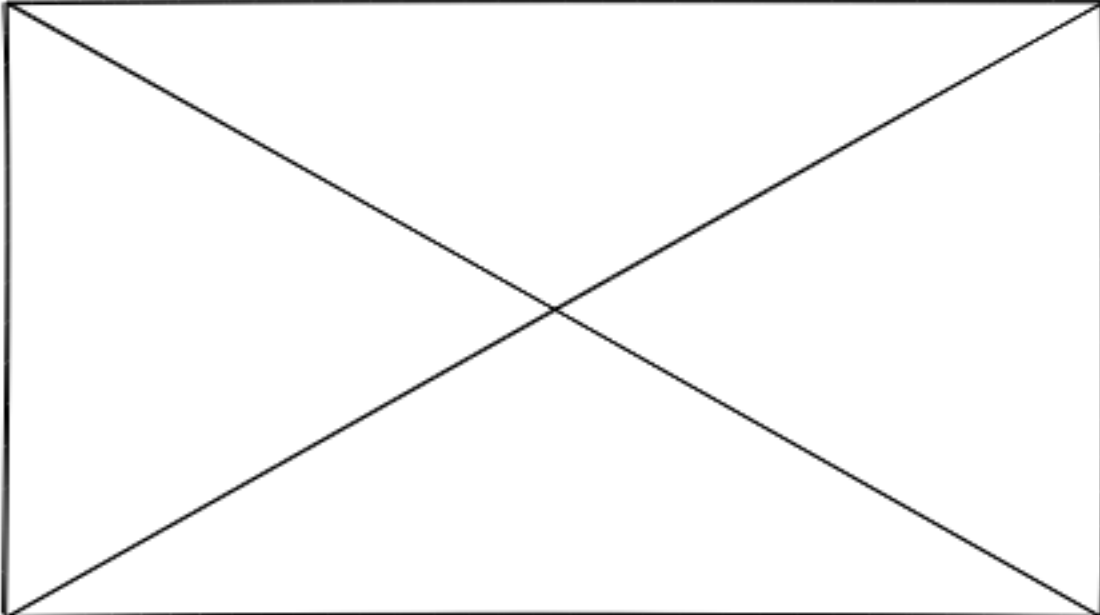
Spaghetti bolognese

John Smith

☆☆☆☆☆

Pasta Tomato Spaghetti

15.06.2024



Learning to cook spaghetti Bolognese was a transformative experience for me. Initially intimidated by the dish's complexity, I gradually grew more confident as I familiarized myself with the ingredients and techniques. The joy of creating something delicious from scratch, combined with the satisfaction of mastering a beloved classic, ignited a newfound passion for cooking. Each successful attempt strengthened my skills and deepened my appreciation for the culinary arts, turning what was once a challenge into a cherished routine.

Ingredients:

For the Bolognese Sauce:

- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 2 garlic cloves, minced
- 2 carrots, finely chopped
- 2 celery sticks, finely chopped
- 500g (1 lb) ground beef
- 100g (3.5 oz) pancetta or bacon, diced
- 1 cup red wine
- 2 cans (400g/14 oz each) crushed tomatoes
- 2 tablespoons tomato paste
- 1 cup beef broth
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and pepper, to taste
- 1/2 cup whole milk or heavy cream
- Fresh basil, for garnish

For the Spaghetti:

- 400g (14 oz) spaghetti
- Salt, for boiling water
- Grated Parmesan cheese, for serving

Instructions:

Prepare the Bolognese Sauce:

Heat the olive oil in a large, heavy-bottomed pot over medium heat.
Add the chopped onion, garlic, carrots, and celery. Sauté until the vegetables are soft, about 5-7 minutes.
Add the ground beef and pancetta/bacon. Cook until the meat is browned and cooked through, breaking it up with a spoon as it cooks.
Pour in the red wine and let it simmer until it has mostly evaporated, about 5 minutes.
Stir in the crushed tomatoes, tomato paste, beef broth, oregano, basil, salt, and pepper.
Reduce the heat to low and let the sauce simmer uncovered for at least 1 hour, stirring occasionally. The longer it simmers, the better the flavor will be.
Stir in the milk or cream and let it simmer for another 15-20 minutes.

Cook the Spaghetti:

Bring a large pot of salted water to a boil.
Add the spaghetti and cook according to the package instructions until al dente.
Drain the spaghetti and set aside.

Combine and Serve:

Toss the cooked spaghetti with the Bolognese sauce until well coated.
Serve hot, garnished with fresh basil and grated Parmesan cheese.

Tips:

For a richer flavor, you can simmer the sauce for up to 3 hours.
This sauce can be made ahead of time and reheated, it often tastes even better the next day.
You can also add a splash of balsamic vinegar for extra depth of flavor.
Enjoy your homemade Spaghetti Bolognese!

Comments

Comment

Input

Send

It's incredible! I love it!

Anna Brick

16.06.2024

Never made spaghetti this good in my life!

Sam Owen

15.06.2024

000

Add Post - Cooking book

Cooking Book

Home Page

Add Post

Anna Brick

Logout

Add Post

Headline

Input

Title

Input

Contents

Short Description

Input

Image

Choose file

Input

Image URL

Input

URL Handle

Input

Date of publication

01.01.2024

Author

input

☒ Is post visible?

Tags

☒ Checkbox 1

☐ Checkbox 2

☒ Checkbox 3

Save

000

Add New Tag - Cooking book

Cooking Book

Home Page

Admin Functions

Add Post

John Smith

Logout

Add New Tag

Name

Input

Display name

Input

Create

000

Show Tags - Cooking book

Cooking Book

Home Page

Admin Functions

Add Post

John Smith

Logout

Show Tags

Id	Name	Display Name	
1	Spaghetti	Macaron Spaghetti	Edit
2	Fish	Dishes with fish	Edit
3	Meat	Dishes with meat	Edit

000

Show Users - Cooking book

Cooking Book

Home Page

Admin Functions

Add Post

John Smith

Logout

Show Users

Create User

Id	User Name	Email	
1	John Smith	johnsmith@cook.book	Delete
2	Anna Brick	annabrick@cook.book	Delete
3	Sam Owen	samowen@cook.book	Delete

000

Show Posts - Cooking book

Cooking Book

Home Page

Admin Functions

Add Post

John Smith

Logout

Show Posts

Id	Header	Tags	
1	Spaghetti Bolognese	[Macaroni][spghetti]	Edit
2	Salmon	[Fish][salmon]	Edit
3	Chicken Soup	[soup][chicken]	Edit