

# MENU

## Cocktail: Negroni



### Ingredients:

gin, campari, sweet vermouth

### Steps:

Stir into glass over ice, garnish and serve.

## Meal: Spaghetti Bolognese



### Ingredients:

onions, olive oil, garlic, lean minced beef, mushrooms, dried oregano, tomatoes, hot beef stock, tomato puree, worcestershire sauce, spaghetti, parmesan

### Steps:

Put the onion and oil in a large pan and fry over a fairly high heat for 3-4 mins. Add the garlic and mince and fry until they both brown. Add the mushrooms and herbs, and cook for another couple of mins.■■Stir in the tomatoes, beef stock, tomato ketchup or purée, Worcestershire sauce and seasoning. Bring to the boil, then reduce the heat, cover and simmer, stirring occasionally, for 30 mins.■■Meanwhile, cook the spaghetti in a large pan of boiling, salted water, according to packet instructions. Drain well, run hot water through it, put it back in the pan and add a dash of olive oil, if you like, then stir in the meat sauce. Serve in hot bowls and hand round Parmesan cheese, for sprinkling on top.

