

ingredients

pasta

product	specification	Amount
penne rigate	cooked	ca. 100g per person
OR spaghetti	cooked	ca. 100g per person

sauce

product	specification	Amount
minced meat	half/half	500g
yellow onion	medium (2)/large(1)	1 (alt. 2 red onions)
garlic	medium/large	1-2 cloves
sugar	optional	1tsp.
pasted tomatoes	-	1 can (small)
fresh tomatoes	-	500g
passierte tom.	-	250g
bouillon brick	-	1
mushrooms	champignon	200-250g
italian herbs	-	to taste
basil	-	to taste
salt and pepper	-	to taste
olive oil	-	to taste
carrot	cutt small	1-2
various vegies	-	to taste
parmasan	rasped	to taste

preparation

Dice the onions and cut/press the garlic. Heat some oil in a sauce pan and fruit the onions and garlic. Add in the minced meat, (preferably remove the onions first, and add back in later).

Optionally, caramelize some sugar in the center of the sauce pan, by making a small opening in the meat at the center of the sauce pan.

Cut the fresh tomatoes into pieces and boil in a small layer of water. Preferably, remove the skin or blend the tomatoes into pulp.

Add in the fresh tomatoes, tomatoe paste, pass. tomatoes. Cut the carrots and other vegies into small pieces and add into the mix. Add in the bouillon brick and the spices and herbs.

Let stew for a few hours on low temperature. If the stew is too watery, let evaporate by letting it stew on medium temperature without a lid.

Before serving, cook the penne rigate for about 10 minutes. Serve with fresh basil leaves, and parmasan cheese.