

Bolognese Sauce



Ingredients (for 10 persons)

50g chopped celery	500ml red wine
50g chopped carrots	125g tomato paste
50g chopped yellow onion	750g peeled tomatoes
1 bay leaf	10g salt
1500g minced beef	1000ml water
2g ground pepper	

Instructions

1. Heat a pot over medium heat and add the minced beef. Roast the meat until it is browned.
2. Add the chopped celery, onion, carrots, and bay leaf to the pot. Cook for about 10 minutes, stirring occasionally.
3. Pour in the red wine and continue cooking until the wine has evaporated.
4. Add the tomato paste and cook until it starts to change color and become darker.
5. Crush the peeled tomatoes, add to the mixture along with the water, and bring to a simmer.
6. Reduce the heat to low and let the sauce cook for at least two hours, stirring occasionally.
7. Season with salt and ground pepper to taste.



Scan *the* QR code

for instant access to the digital version of this recipe.
Enjoy the convenience of digital cooking, anytime
and anywhere. Happy cooking!



www.enjoycooking.com

Follow Us on



@enjoycookingcom