



Recipe Name **Otway Pasta Company Bolognese Sauce**

Ingredients

- 2 tbs Olive Oil
- 1 Garlic clove finely chopped
- 1 Onion roughly chopped
- 1 Celery stick finely chopped
- 1 Carrot finely diced
- 1 Red capsicum finely diced
- 2 tbs Tomato paste

- 500g Beef mince

- 700g Passata

- 2 bay leaves
- 1 stick cinnamon (optional)

- 3 tbs Fresh chopped parsley

- 1 handful Fresh basil leaves

Salt and pepper to taste

Method

In a large frying pan on medium heat add 2 tbs olive oil. Once the oil is warm add the garlic and onion. Cook for 2-3 minutes until onion is translucent. Add celery, carrot and capsicum and continue to cook for 5-10 minutes. Push the vegetables to one side of the pan and add the tomato paste, fry the tomato paste for a minute or so. Stir the tomato paste through the vegetables. Add you mince and continue to cook until the mince is cooked through. Add tomato puree, bay leaves, cinnamon stick, salt and pepper to taste. Cook on a low simmer for at least ½ hour. Remove cinnamon stick and bay leaves. Add the fresh herbs and stir to combine.

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