

# Bolognese Sauce

RECIPE BY Rose Street Pantry

This Bolognese sauce can be served with pasta, vegetables, or can be eaten just on its own with a slice of fresh bread. We like to make it in big batches like this, so we can freeze leftovers and save it for lazy days when there's nothing left in the fridge!

## INGREDIENTS

- 1 large onion, red or brown
- 4 cloves garlic
- 1 tsp garlic powder
- 1kg lean beef mince
- 2 cans diced tomatoes
- 1 tsp sugar
- 250g chopped mushrooms
- 300g tomato paste
- Salt, to taste
- 700g tomato passata
- Olive oil and butter
- Parsley, rosemary, bay leaves, or oregano (one, or a mixture of any of these works well)
- Reggiano parmesan (200g), grated
- 2 heaped tbsp mushroom powder

## METHOD

### STEP 1

Heat the oil in a large pot over a medium heat. Add the roughly chopped onion and fry until the onion softens. Add a tablespoon of butter, herbs and finely chopped garlic. Put the lid on and let it sweat for at least ten minutes.

### STEP 2

Add the beef mince, along with the mushroom powder, chopped fresh mushrooms, and garlic powder. Break up the meat so it mixes with the onions and mushrooms evenly.

### STEP 3

Add the tomato paste to the browning meat. Allow it to brown for five minutes, then put the lid on so it continues to cook on a low-medium heat.

### STEP 4

Once the meat and mushrooms are cooked completely, add the tomato passata and diced tomatoes. Stir through, add the sugar and a pinch of salt, then put the lid on and continue to cook on a low heat for 15-25 minutes.

### STEP 5

Season with salt and pepper to taste, stir through the grated parmesan, then serve with whatever you like!

### TIPS

- If you have time on a low heat cook each step for longer and then let the sauce sit once you have turned it off.
- If you don't like mushrooms, feel free to skip them. Although the mushrooms and mushroom powder in this dish create a richer, more savoury depth of flavour, this recipe still tastes great without them.
- Fresh basil leaves are an optional extra for this dish too. If you've got them, feel free to stir them through the warm sauce right at the very end, or use as a garnish when serving.