

**BEECH OVENS**

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# Beech Ovens Recipe Library

## Simple Bolognese

Name of dish:	Simple Bolognese	
Cooking method:	Saute	Preparation Time: 10 mins
Number of portions:	6	Cooking Time: 45 mins



### Ingredients

### Method

Item	Amount
Extra virgin olive oil	¼ Cup
Onion, coarsely chopped	1
Garlic cloves, coarsely chopped	2
Celery stick, coarsely chopped	1
Carrot, coarsely chopped	1
Beef mince	500g
Diced tomatoes	250g
Parsley	¼ Cup
Basil leaves	8
Salt and ground pepper	To season
Pecorino Romano cheese	¼ Cup

In a large pot, add extra-virgin olive oil. When almost smoking, add the onion and garlic and saute over medium heat until the onions become very soft, about 8 minutes. Add the celery and carrot and saute for 5 minutes. Raise heat to high and add the mince.

Saute, stirring frequently and breaking up any large lumps and cook until mince is no longer pink, about 8 minutes. Add the tomatoes, parsley and basil and cook over medium low heat until the sauce thickens, about 1/2 hour. Finish bolognese with Pecorino Romano. Check for seasoning.

Serve hot.