



# Baking with ENE

## SPAGHETTI BOLOGNESE

### Ingredients:

300g mushrooms  
500g minced beef  
Handful of fresh basil leaves  
2 large red onions  
4 cloves of garlic  
3 tbspn Worcestershire sauce  
500ml Passata  
Spaghetti  
Parmesan cheese

### Method:

1. Wash and pat dry the mushrooms. Thinly slice or cut the mushrooms into small chunks.
2. Fry off the beef mince and drain any excess fat. Turn to a low heat and continue to cook until all the mince has browned.
3. Finely slice the fresh basil.
4. Once the mince has browned, fry off the chopped red onion.
5. Finely grate/chop the cloves of garlic.
6. Add the mushrooms and garlic to the mince and fry for 2 minutes.
7. Add the Passata and Worcester sauce and stir until boiling. Then turn to a simmer for 30 minutes.
8. Add the basil.
9. Cook spaghetti in boiling water for 10/12 minutes, then drain.
10. Grate the Parmesan cheese finely.
11. Serve the mince with spaghetti, topped with Parmesan cheese, and garlic bread.

