

Spaghetti Bolognese

30—40 Min

Ingredients 2 Portions

= Kotányi Produkte

250 g	Spaghetti
300 g	Minced beef
3 tbsp	Olive oil
1 pc	Carrot
1 pc	Yellow beet
1 pc	Parsley root
0.5 pc	Leek stick
1 pc	Onion
1 pc	Garlic gloves
1 tsp	Tomato paste
1 can	Peeled tomatoes
500 ml	Vegetable stock
	Parmesan cheese for decoration
1 tsp	Paprika Special Sweet
1 tsp	Garlic Granules
1 tsp	Rosemary, Chopped
1 tsp	Thyme, Crushed
1 tsp	Basil, Crushed
1 tsp	Oregano, Crushed
1 pinch	Pepper Black, Whole
1 pinch	Sea Salt, Coarse

Preparation

1. In the first step, wash the carrot, the yellow beet and the parsley root, peel them and grate them finely with a grater. Then cut the onion and garlic into small cubes. Also cut the leek into small pieces.
2. Now heat olive oil in a pan and fry the minced meat in it. When the minced meat has taken on color, add the previosly cut vegetables and also roast them briefly.
3. Then add the tomato paste and the can of peeled tomatoes as well as the Kotányi herbs and spices and pour in the vegetable stock. Then simmer on the stove for ten minutes.
4. In the meantime, the pasta can be cooked in a pot of salted water until al dente and then strained through a sieve. When the pasta is ready, it can be arranged in a deep plate together with the Bolognese sauce, garnished with Parmesan and served.