



# BOWLAND

FOOD HALL

INSPIRED RECIPES

*Holmes Mill Bolognese*

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# Holmes Mill Bolognese

Prep 20 mins | Cook 2 hours | Feeds 4

## INGREDIENTS

500g Beef mince	1tsp dried oregano
1 Finely chopped onion	Spaghetti - Pasta Di Semola Di Grano Duro
1 Medium carrot grated	50g parmesan
3 Sticks of celery finely chopped	Ciabatta
3 Cloves garlic finely chopped	Sublime garlic & herb butter
Beef stock cube	Splash Worcestershire Sauce
Tin Mutti cherry tomatoes	
Jar of Mr Organic bolognese sauce	



## METHOD

1. Sweat all the veg and garlic in a little olive oil with salt and pepper for 5 mins on a medium heat
2. Turn up the heat and add 500g of beef to brown off for 5 mins
3. Add the stock cube, splash Worcestershire sauce, dried oregano, cherry tomatoes, Mr Organic Sauce & 200ml of water
4. Bring to boil
5. Place lid on and put in the oven on 160 degrees for 1 hour, take lid off for half an hour
6. Cook pasta as per packet
7. Cut ciabatta in half, spread butter on top place in oven between 5-7 mins
8. Combine pasta and sauce and add parmesan shavings
9. Serve & Enjoy!

Goes great with a bottle of Castelforte Ripasso Valpolicella!

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