

**Recipe from
Neudorf Black**

The best spaghetti bolognese sauce should always include that special something...

Prep time: 10 min

Cook time: 1 hours 15 Mins

Serves: 1-2

Method

Heat the oil in a large frypan. Add onion and white garlic and cook for a few minutes till soft.

Stir in meat and brown it quickly.

Add tomato paste and herbs. Stir, then add the canned tomatoes.

Add the stock.

Add the fresh tomatoes and stir through. Bring to the boil, then turn down to simmer, and leave to simmer for at least 10 minutes. (Add more water if you want to simmer it for longer.)

Stir through the Black Garlic Puree in the last 2 minutes of cooking. Season with salt and pepper to taste.

Serve over hot pasta garnished with parmesan cheese. Buon appetito!

Black Garlic Bolognese

Ingredients

- 2 tbsp oil
- 1 large onion, finely chopped
- 2 cloves white garlic, crushed
- 500g beef mince
- 1 tsp basil
- 1 tsp oregano
- 1/4 cup tomato paste
- 400g can tomatoes, diced
- 1/2 cup fresh tomatoes, diced
- 1 cup beef stock
- 2 tsp Black Garlic Puree
- salt and pepper
- 250g spaghetti, cooked
- parmesan cheese, grated



Don't settle for boring bolognese. With a generous spoonful of Black Garlic Puree added, you're bringing extra depth of flavour and something special to this bolognese.