



Elvea, festa all'italiana

Spaghetti bolognese



Ingredients for 4 Persons

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|---------------|----------------------------------|
| 800 g | ELVEA Cubetti Peperoni |
| 1 tablespoon | ELVEA double concentrated tomato |
| 1 | onion |
| 2 cloves | garlic |
| 2 | carrot in cubes |
| 2 stalks | celery |
| 1 dash | olive oil |
| 2 tablespoons | butter |
| 500 g | ground beef |
| 50 g | pancetta, cut in pieces |
| 100 ml | milk |
| 200 ml | red wine |
| 2 leaves | bay leaf |
| | pepper |
| | salt |
| | coriander powder |

Preparation

- Peel and chop the onion and the garlic. Clean the carrots and celery stalks and cut them into small pieces. Melt the olive oil and the butter in a thick-bottomed pan and gently fry the onion and garlic.
- Add the carrot and celery and fry for a few more minutes. Add the ground beef and the strips of pancetta and stir-fry until the red colour of the minced meat has disappeared. Season with salt, pepper and coriander powder and pour the milk. On low heat without a lid, simmer with the bay leaves until almost all milk is evaporated.
- Then add the Cubetti, the tomato concentrate and the red wine and simmer and thicken everything for approx. 90 minutes to a not too thin sauce. Remove the bay leaves before serving.

