



Elvea, festa all'italiana

Spaghetti bolognaise



Ingredients for 4 Persons

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.

