

Spagetti Bolonez

Authentic Spaghetti Bolognese recipe with rich meat sauce. Classic Italian comfort food perfect for family dinners. Ready in 30 minutes!

10

HAZIRLIK DK

20

PIRME DK

30

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Spagetti Bolonez

Malzemeler

- 1.5 tbsp olive oil
- 2 clove garlic
- 1 onion
- 500 g ground beef
- 500 g tomato
- 2 tbsp tomato paste
- 2 tsp granulated sugar
- 2 tsp Worcestershire sauce
- 2 bay leaf
- 2 sprig fresh oregano
- 1 pack pasta
- 0 salt
- 0 black pepper
- 1 tbsp parmesan cheese
- 1 tbsp parsley
- 0.5 cup dry red wine
- 2 beef bouillon

Yapılışı

- Prepare the aromatics**

Heat 1.5 tablespoons of olive oil in a large heavy-bottomed pot over medium heat. Dice 1 onion and mince 2 cloves of garlic. Add the onion to the hot oil and cook for 3-4 minutes until soft and translucent, then add the garlic and cook for another 30 seconds until fragrant.
- Brown the meat**

Increase heat to medium-high and add 500g ground beef to the pot. Break it apart with a wooden spoon and cook for 6-8 minutes, stirring occasionally, until the meat is browned all over and no pink remains.
- Add the tomatoes and seasonings**

Add 500g crushed tomatoes, 2 tablespoons tomato paste, 2 teaspoons dried oregano, 2 teaspoons dried basil, 2 bay leaves, and 2 sprigs fresh thyme to the pot. Season with salt and pepper to taste.

4 **Simmer the sauce**

Bring the mixture to a boil, then reduce heat to low and let it simmer uncovered for 20-25 minutes, stirring every 5 minutes. The sauce should thicken and the flavors should meld together. If it becomes too thick, add 1-2 tablespoons of water.

5 **Cook the pasta**

Meanwhile, bring a large pot of salted water to a rolling boil. Add 1 pack of spaghetti and cook according to package directions until al dente (usually 8-10 minutes). The pasta should be firm to the bite.

6 **Finish and serve**

Remove bay leaves and thyme sprigs from the sauce. Drain the pasta and divide it among 4 bowls. Ladle the Bolognese sauce over each portion of pasta. Serve immediately with grated Parmesan cheese on the side.

?puçlar?

Brown the ground beef in batches if necessary to avoid overcrowding the pan, which can cause the meat to steam rather than brown properly.

Don't skip deglazing with wine - this step captures all the flavorful browned bits from the bottom of the pan and adds depth to your sauce.

Save some pasta cooking water before draining - the starchy water helps bind the sauce to the pasta and creates a silky texture.

Let the sauce simmer uncovered to concentrate flavors and achieve the right consistency. Taste and adjust seasoning before serving.

Use freshly grated Parmesan cheese rather than pre-grated for the best flavor and texture.

Cook pasta until just shy of al dente, as it will finish cooking when tossed with the hot sauce.

For extra richness, stir in a splash of heavy cream or milk during the last few minutes of cooking.