SPAGHETTI BOLOGNAISE WITH NAZARETH CHEESE



Instructions:

Finely chop the onions, carrots, bell pepper and chilli pepper. Sauté for 5 minutes in the butter, then add the minced beef and the mixed mince and sauté for another 5 minutes while stirring. Add the flour and stir well.

Add the tomato juice, tomato purée, and parsley and check the seasoning.

Simmer uncovered for 30 minutes and stir regularly.

Boil the spaghetti and serve with a large portion of Nazareth cheese.

Serves:
4 people
Recipe type:
Main course
Allergens information:
Gluten
Difficulty:
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