

Minced meat sauce (Bolognese)

8 Servings

0.8-1 kg ground beef
2 tbsp tomato puree
2x125 g bacon, finely chopped
1 celery stalk, chopped
1 yellow onion, chopped
2 cloves garlic, chopped
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1 carrot, grated
380 g crushed tomatoes
4 dl water
2 dl red wine
1 veal stock cube
1 tbsp ketchup
4 cm anchovy paste (can be omitted)
1 tsp dried oregano
1 tsp dried thyme
0.5 tsp black pepper
1 tsp salt
1 tsp sugar

Chop onion and celery.

Fry the minced meat in batches in rapeseed oil until it crumbles. Add the tomato puree and fry for a few more minutes. Put the minced meat in a pot.

Fry the celery, onion and add to the pot.

Fry the bacon and add to the pot.

Grate the carrot and add to the pot.

Add the rest of the ingredients.

Bring to a boil and simmer covered for at least 30 minutes, preferably longer (2-3 hours) as this will make it even richer and tastier. The longer it cooks, the richer it will become.

Let the soup rest for 15-20 minutes and then skim off the fat that floats to the surface. Season with salt and pepper.