

## **SUNBLEST SPAGHETTI BOLOGNESE RECIPE CARD**

### **INGREDIENTS:**

**50–60 people**

#### **For The Pasta And Meat:**

**4.4 kg Sunblest Spaghetti**  
**165 ml oil,  $\frac{2}{3}$  cup approx. 1 tbsp**  
**44 rashers streaky bacon, finely chopped**  
**22 medium onions, finely chopped**  
**22 peeled carrots, finely chopped**  
**22 garlic cloves, finely chopped**  
**22 sprigs rosemary leaves, finely chopped**  
**5.5 kg beef mince**

#### **For The Bolognese Sauce:**

**22 tins plum tomatoes, 9 kg**  
**11 packets basil leaves,  $\frac{3}{4}$  finely chopped, rest whole for garnish**  
**11 tbsp dried oregano, 75 g**  
**22 tbsp tomato puree, 330 g**  
**11 beef stock cubes**  
**1kg cherry tomatoes, halved**

### **METHOD:**

- 1. Cook bacon:** Heat oil in a large tilt pan or deep pot. Fry bacon until golden brown and crisp.
- 2. Add vegetables and herbs:** Reduce heat, add onions, carrots, garlic, and rosemary and cook until softened.
- 3. Brown mince:** Increase heat, add beef mince and cook until browned all over.

- 4. Add tomatoes and seasoning:** Add plum tomatoes, finely chopped basil, oregano, tomato puree, beef stock cubes, and halved cherry tomatoes. Stir well.
- 5. Simmer:** Bring to a boil, reduce heat, cover, and simmer for 1–1¼ hours, stirring occasionally.
- 6. Cook pasta:** Cook spaghetti in batches just before service. Drain well.
- 7. Serve:** Serve by mixing spaghetti with sauce or plating sauce on top. Garnish with whole basil leaves.