

This boring looking dish is very tasty, introduced by Claudia to the 7.5 menu and named after the Italian town of Genova.

min
5
10
15
20
25
30
35
40
45
50
55
60

alla genovese

- olive oil
- 7 big carrots
- 4 onions
- 1000 g ground meat
- 3 glasses of dry white wine
- salt and black pepper
- 1000 g spaghetti
- 1 handful of fresh basil leaves
- 250 g parmegiano
- 1 baguette



1. Clean the **carrots** and cut them into thin slices.



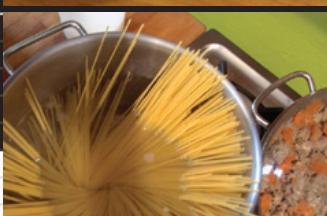
2. Chop the **onions** into small pieces and put them along with the **carrots** into a pan with hot **olive oil**.



3. Sear the **ground meat** with that mixture for a minute, season with **salt** and freshly ground **black pepper**.



4. Add the **white wine** and leave the pan simmering for about 25 minutes to enable all flavors to integrate.



5. Cook the **spaghetti** in boiling salted water al dente.



6. Divide the **spaghetti** between the plates, top them with the aromatized **ground meat** and add fresh **basil**, freshly grated **parmegiano** and **black pepper** before serving with **baguette**.