



True comfort food, it reminds of the good old days.  
The Turkish version: replace the ground beef with lamb  
and the parmegiano with pecorino or feta cheese.

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

# alla bolognese

olive oil  
3 cloves of garlic  
4 carrots  
4 celery stalks  
1000 g ground beef  
1 glass of dry white wine

4 small tins of peeled tomatoes  
salt and black pepper  
1000 g spaghetti  
250 g parmegiano  
1 baguette



**1.** Peel the **garlic cloves**, cut them into halves and roast them in a pan with hot **olive oil**. Chop the **carrots** and the **celery** into small bits and scoop them to the garlic oil in the pan.



**2.** Put the **ground beef** in the pan and stir fry it. Then quench it with the **white wine**.



**3.** Add the peeled **tomatoes** and **salt** and **pepper** modestly. Stir and leave the sauce simmering for a while. At the end season with **salt** if necessary.



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



**5.** Grate the **parmegiano** and put the cheese on the table.



**6.** Top the **spaghetti** with a portion of the **bolognese sauce** and some spoons of freshly grated **parmegiano**. Offer complementary **baguette**.