

OVERALL time: 40 mins

MOROCCAN BOLOGNAISE

Enjoy an sophisticated spin on everyone's favourite childhood dish. This Moroccan inspired Spaghetti Bolognese recipe will ensure you go for seconds and maybe even thirds.

Metric

Number of servings : 4

ingredients

For the meat

- 500 gram lamb mince
- 1 whole onion, diced
- drizzle of olive oil
- 4 cloves garlic cloves, finely minced
- 1 Tbsp **Cape Herb and Spice's Moroccan Spice**
- 2 stalks celery, sliced
- 500 ml tomato passata
- 250 ml beef stock
- 400 g tagliatelle
- 50 g parmesan cheese, grated

To Serve

- fresh mint
- grated parmesan

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 30 mins

Place a large pot or saucepan over high heat. Ps. you want it large enough that you can finish the pasta together in one pot.

Then, heat a drizzle of olive oil and add the mince. Cook until excess liquid has evaporated and meat gets a little golden brown. Remove meat with a slotted spoon and set aside.

In the same pan, add onion, celery and garlic. Cook, stirring regularly until soft. Then add the mince back into the pan and season everything with the **Cape Herb & Spice Moroccan Spice** and cook until fragrant.

Next up add the beef stock and tomato passata. Bring to a boil, then reduce heat to a simmer. Simmer until sauce has thickened. Meanwhile, cook pasta in salted boiling water according to packet instructions. Keep pasta very al dente as it will finish cooking in the sauce. Drain.

Add pasta, parmesan and fresh mint to the pot of sauce and combine. Divide between bowls, and top with extra parmesan and serve.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

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