

DETAILS

Comfort food at its best, with a prep time of 30 minutes and a cooking time of 35 minutes.

INGREDIENTS

1. 2 stocks of celery
2. 2 carrots
3. 1 large onion
4. 6 large tomatoes
5. 1 cup cherry tomatoes
6. 2 tablespoons of tomato paste
7. 1/4 cup water for the tomato sauce
8. 200 grams ground beef
9. 1 nib of butter
10. ¼ teaspoon nutmeg
11. 2 tablespoons of salt (1 for the sauce and 1 for cooking the pasta)
12. 10 cracks of fresh black pepper
13. 4 tables spoons of olive oil
14. 450 grams of pasta/one box/bag



METHOD

Step 1: Prep

Roughly chop the celery, carrots and onions into quarters. Place them in an electric blender and pulse 5 times. We're looking for a diced sized consistency. You can do this by hand as well, but the electric blender is first, easier and second, produces consistently sized ingredients.

Step 2: Base

Place a deep skillet onto the stovetop at medium high heat. Add the olive oil to generously cover the base of the skillet. When heated, add the diced celery, carrots and onions. Add the salt and the pepper and cook for 6 minutes until all the ingredients are well wilted.

Step 3: Tomatoes and beef

While the base is wilting, grate 4 tomatoes into a deep bowl. Add the tomato paste, mix until the paste is dissolved, add the water and set aside.

Cut 2 tomatoes into 6 pieces each. Once the base is cooked (after 6 minutes), add the meat, the nutmeg and the pieces of tomato, cherry tomatoes and stir/cook for another 3 minutes.

Step 4: Tomato Sauce

Add the grated tomato mixture to the base and lower your temperature to a low heat. Simmer for 20 minutes.

Step 6: Pasta

While the sauce is simmering, place a large deep pot on the stovetop. Fill the pot $\frac{3}{4}$ full, add the salt and bring it to a boil. Add the pasta and cook until al dente, check the back of your pasta bag for details, but it usually takes around 8 minutes. Drain out the water from the pasta.

Step 7: Combining

Once the pasta has simmered for 20 minutes, add the cooked pasta and butter to the sauce and combine. If there is too much pasta leave some aside. Let them sit over the heat for 5 minutes as you mix them together.

Step 8: Serving

Add cheese, olive oil, chopped parsley or nothing at all and enjoy.