

ChefNorway's Homemade Spaghetti



Preparation Time	Cook Time	Servings	Oven Temperature
15	45	4	-
minutes	minutes	people	Celsius

This I came up with the other day. Was waiting for the recipe on my mom's homemade spaghetti that I grew up loving, but as it got later and later my wife wanted food. I was reading different food articles and found out that using celery and carrot was a good way to balance the taste of a good spaghetti sauce. And you know what? My wife absolutely loved it!

Ingredients:

- 1 onion
- 3 carrots
- 2 celery sticks
- 3 garlic cloves
- 5 dl. water
- 1 chicken bouillon cube
- 400g minced meat
- 1 handful of fresh basil leaves
- 2 tbsp. tomato pure
- 1 can chopped tomatoes
- 8 tbsp. olive oil
- 1 dl. heavy cream
- 1 tsp. salt
- 1 tsp. pepper

Directions

1. Start by finely chopping onion, carrots and celery sticks into very small pieces.
2. Add 5 tbsp. olive oil to a medium sized pot and start by frying the chopped onion for about 5 min. Heat at medium-high heat.
3. Then add the celery sticks and carrots. They should be in the pot for about 12- 15 minutes. Make sure to stir so nothing gets burned.
4. Add finely chopped garlic and let it cook in for about 30 seconds while stirring.
5. Add 5 dl water and one cube of chicken bouillon.
6. Then add 2 tbsp. tomato pure and let the sauce be reduced to about 50%. It will take 20-30 minutes to finish this process. Remember to continuously stir the pot so nothing gets burned. Medium-low heat is preferred.
7. Then add the can of tomatoes, heavy cream, seasoning and 3 tbsp. of olive oil. Low heat!
8. Fry the minced meat and mix it in to the tomato sauce.
9. Last step is to make spaghetti. A big pot of boiling water and your desired amount of spaghetti. A tip is to add 2 tbsp. of olive oil in the water, to prevent the water from boiling over the pot and making a mess. Usually 8 minutes is enough for boiling spaghetti, but look at the packaging to ensure how long it should be in the boiling pot.



Decorate

- Spaghetti, tomato sauce, fresh basil leaves and parmesan cheese on top.