



SMEG Bol A Smeg Classic

The Method:

Soak the dried mushrooms boiling water for 20 minutes. In a separate sauce pan lightly fry the chopped onions and garlic in olive oil, add the mince and cook on a low heat until brown.

Poor the tinned tomatoes, red wine and add a good splash of Worcester sauce. Bring to bubbling then add the mushrooms. Cover and simmer for 30 minutes.

Cook the pappardelle to taste.

Serve with parmesan



#recipeoftheday

Appliance Used



To make this delicious Italian Classic you'll need the following:

Ingredients:

- Worcester sauce
- 200g dried porcini mushrooms.. rinse thoroughly
- 2 cloves of garlic , peeled and finely sliced
- 1 red onion , peeled and finely chopped
- 500 g quality beef mince
- 200 ml red wine
- 2 x 400 g tins of chopped tomatoes with chili
- 500 g pappardelle
- Parmesan cheese
- extra virgin olive oil

