

**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 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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