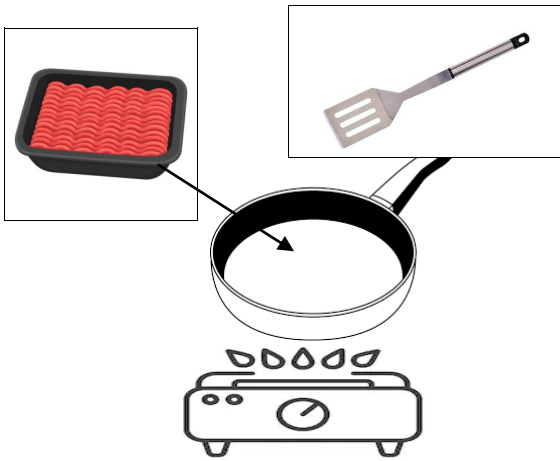




Bolognese Sauce

1. Dry fry the mince.



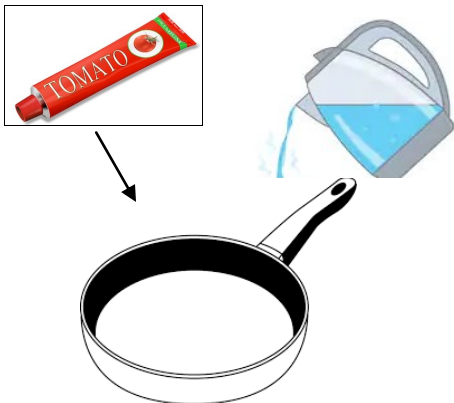
2. Add veg.



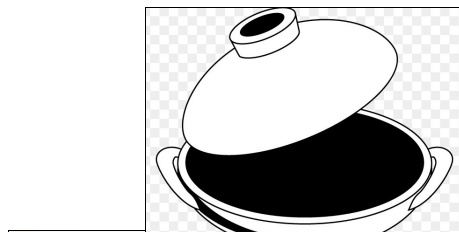
3. Add tomatoes, stock cube, herbs and seasoning



4. Add 150ml water. Stir. Add tomato puree. Stir.



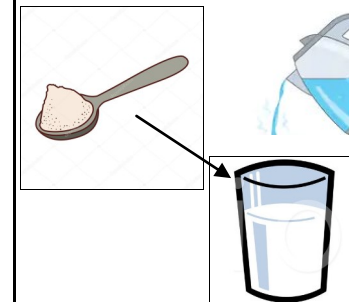
5. Cover and simmer.



6. Add mushrooms and simmer for an-



7. Mix flour and water.



8. Add to meat sauce.



