

Chorizo Bolognese

after The Phoenix Café, Mid-Level Escalators, Hong Kong

The secret of this is low, low heat apart from the bit where you're cooking the mince. The sauce is cooked before you do the pasta, so it's about thickening it up. Whilst the pasta is cooking you'll need keep the sauce gently simmering. Just keep stirring it every few minutes.

Ingredients

SERVES 3

150g Chorizo, diced

250g Beef Mince

400g tin Chopped Tomatoes

½ Onion finely diced

Good sprinkle of powdered black pepper

1 Oxo Cube

Pasta of choice, about 250g

Grated cheese, pref. Parmesan

Method

Put the chorizo into a medium saucepan over a very low heat and sweat for a few minutes, stirring frequently. When a small amount of fluid has come out of the chorizo, add the onion. Turn up the heat slightly and stir until the onion becomes translucent.

Add the mince and turn the heat to medium. Keep stirring until all the mince has cooked. Turn the heat off.

Add the tin of tomatoes. Use a little water to rinse the tin out into the pan if there's any residue in the tin. Stir the sauce to mix the ingredients and turn the heat back on low. When the mixture is simmering, stir it and put a cover on. Leave it for five minutes or so.

Take the lid off and stir the sauce well. Sprinkle the Oxo cube evenly over the surface of the sauce and stir thoroughly. Keep simmering on the lowest heat your hob can manage. Put the lid on the pan and let it simmer, but keep stirring the sauce every few minutes.

Now boil a large pan of water and add the pasta to cook it. Whilst that's happening keep checking the sauce's thickness and stirring it.

When the pasta is done, drain well. Put it on plates and spoon the sauce over. If preferred put the drained pasta back into the pan and stir in the sauce before plating. Sprinkle with cheese and serve.