



Quorn Spaghetti Bolognese

Ingredient	10 Portions	50 Portions	100 Portions
Onion – Diced	100g	500g	1kg
Carrot – Diced	100g	500g	1kg
Garlic – Chopped	1 clove	0.5 bulb	1 Bulb
Celery – Chopped	100g	500g	1kg
Quorn Mince	400g	2 kg	4kg
Tomato Puree	80g	400g	800g
Chopped Tomato	500g	2.5kg	5kg
Oregano	pinch	10g	20g
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Spaghetti	300g	1.5kg	3kg
Olive Oil	For Frying	For Frying	For Frying

Key Points

Pouring a little bit of boiling water over the spaghetti can refresh it in between sittings

Method

1. In a heavy bottomed sauce pan with hot olive oil for frying, add all of the chopped celery and carrot, and half of the onion, garlic, and oregano
2. Cook for at least 5 minutes to allow the vegetable to soften and all the flavours to develop
3. Add the tomato puree and chopped tomatoes, bring to the boil stirring regularly and simmer for a further 15 minutes, blend into a smooth sauce
4. In a separate pan with hot oil fry the remaining onion and garlic
5. Add the Quorn mince to the pan stirring for 1 minute
6. Add the remaining oregano
7. Combine the cooked mince with the tomato sauce and add salt and pepper to taste
8. 2/3rd fill a large saucepan with water and bring to the boil
9. Add a generous pinch of salt and a drizzle of olive oil to flavour the water
10. Once boiling add the spaghetti and boil for 12–15 minutes stirring regularly, until the pasta is cooked 'al dente'
11. Serve Immediately

Allergens Wheat, Barley, Eggs, Celery