

# Vegemite Bolognese

## (Serves: 4)

Recipe credit: This recipe is inspired by an extract from The VEGEMITE Cookbook: recipes that TASTE LIKE AUSTRALIA. Published by Penguin Random House Australia.

### Ingredients

Cobram Estate Australian Extra Virgin Olive Oil, 1 tbsp

2 Garlic Cloves, (crushed)

1 Brown Onion, (finely chopped)

The Mad Butcher WA Parkfield Choice Beef Mince, 500g

La Doria Passata Sauce, 700g

**Vegemite Bolognese Squeezy, 1 tbsp**, (optional: add more for stronger flavour)

G-Fresh Oregano Leaves, 2 tsp

San Remo Spaghetti, 500g

Brunswick Dairy Company Shredded Parmesan, (to serve)

Fresh Parsley, (to garnish)

G-Fresh Sea Salt & Pepper, (to season)

### Method

#### Step 1

Heat the olive oil in a large saucepan over medium heat and cook the onion & garlic for 5 minutes until soft.

#### Step 2

Add in the beef mince and cook, stirring and breaking up any lumps with a wooden spoon. Cook until lightly browned.

### Step 3

Add in the passata sauce, **Vegemite**, oregano & ½ cup of water.

Stir to combine, then cover and bring to the boil.

Reduce the heat to low and simmer away gently for an hour.

### Step 4

When the sauce is almost ready, cook your spaghetti.

Add the spaghetti & 1 tbsp of salt to 5 litres of boiling water in a pot.

Cook for 12 minutes or to taste, then drain.

### Step 5

Transfer the pasta into serving bowls and spoon over the bolognese.

Toss to combine.

### Step 6

Season & serve immediately with grated parmesan and fresh parsley.

***Buon appetito!***



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*Pic for illustration purposes only. Recipe may vary in appearance to pic.*