



Rich Bolognese with Turkey Mince and Basil

Authentic Italian Bolognese recipes tend to result in a rich, meaty sauce that's less tomatoey than those we're generally accustomed to.

Serves: 4

Prepare: 20 Minutes

Cook: 1 Hour

Difficulty: easy

Ingredients

- 400g [organic turkey mince](#)
- 300ml [organic chicken bone broth](#)
- 400g can plum tomatoes
- 1 tbsp tomato purée
- 1 medium onion, finely chopped
- 1 small carrot, finely chopped
- 1 celery stalk, finely chopped
- 2 cloves garlic, finely chopped
- 6 rashers [smoked streaky bacon](#) or pancetta, chopped
- pinch of each dried oregano, rosemary, marjoram and thyme
- handful fresh basil
- red wine
- olive oil
- pinch of chilli flakes
- salt and pepper

Method

1. Heat a good splash of olive oil in a heavy-based saucepan until it's hot and shimmering. Add the chopped carrots, onions, celery and garlic and reduce the heat to medium. Let the veg sweat down and soften, taking care not to let it stick or the garlic to start browning
2. Add the turkey mince and the bacon to the pan, mixing the veg through thoroughly and getting a little bit of brown onto the meat. Pour in the tomatoes, purée, stock and a good glug of red wine. Sprinkle over the dried herbs and chilli and season to taste
3. Slow cooking is what gives Bolognese its richness, so turn the heat way down and let the sauce bubble at its leisure for at least 45 minutes to an hour. The liquid will reduce away gradually so give it a stir from time to time to stop it catching on the bottom of the pan
4. Once the sauce has reduced down, roughly tear the fresh basil and stir it through. Serve with your favourite pasta and a good grating of Parmesan. Or use it as the meaty layer in a lasagne