



Bolognese spaghetti (modified texture)

Ingredients (serves 2)

- 120 g dry pasta
- 100 g onion
- 90 g ground pork
- 100 g crushed tomato
- 350 g semi-skimmed milk
- 60 g water
- 2 teaspoons extra virgin olive oil
- 1 bay leaf
- Salt
- Black pepper

Method

1. Chop and sauté the onion in a frying pan with a tablespoon of oil. Add the water and lower the heat. Let cook until very soft. Add the ground pork, crushed tomato, and season with salt and pepper. Let cook over very low heat.
2. Separately, cook the pasta with a bay leaf until soft (cook for more time than usual). Remove the bay leaf, drain pasta. Use an immersion blender to puree pasta with milk, salt, pepper, and a tablespoon of oil.
3. In another bowl, puree the meat and sauce mixture until smooth.
4. Serve the pasta puree on a plate and add the blended sauce and meat on top.
5. Mix before eating.

Recommendations

It is important to let the onion cook over very low heat so that it does not brown and becomes very soft to ensure that there are no lumps in the final blended mixture.