

## Bolognese sauce with the magimix

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10 min	10 min 45 min	10 min 45 min 55 min	10 min 45 min 55 min 2/10
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### 10 min 45 min 55 min 2/10 9 4 14

500g minced meat  
25g oil  
1 cup of water  
1 can of tomato paste  
1 can of peeled tomatoes  
1 heaped tablespoon sugar  
1 onion  
1 clove of garlic  
Salt and pepper

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**<span itemprop="recipeIngredient">500g minced meat<br/></span><span item**

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Peel the garlic and onion and place them in the Thermomix bowl. Set for 5 seconds at speed 5.

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Add the oil and program for 6 minutes in reverse mode at simmering speed.

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Then add the minced meat and program for 8 minutes in reverse mode at simmering speed at 100°C.

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Next, add the can of peeled tomatoes, tomato paste, sugar, salt, and pepper with a cup of water. Program for 30 minutes at 90°C in reverse mode at simmering speed.