



Baked Spaghetti Bolognese

Made with:

Castillo de Pinar Thyme Balsamic Reduction Vinegar
Castillo de Pinar Tomato Basil Spicy Peri-Peri Finishing Dressing
Castillo de Pinar Tomato Sofrito Casero

Serves 6 - 8

Equipment needed:

9 X 13 glass baking dish
3 quart sauce pot
Food processor
Large mixing bowl
16 X 11 Silpat Mat (or parchment paper)

Ingredients:

2 strips of raw bacon
2 19oz jars Castillo de Pinar Tomato Sofrito Casero
1lb ground sirloin (or very lean ground beef)
1 onion
1 stalk celery (rinsed and trimmed)
1 raw carrot (or 10 baby carrots)
5 cloves of garlic
2 TBS Red Wine

1 tsp red wine vinegar
1 TBS Castillo de Pinar Thyme Balsamic Reduction Vinegar
1 TBS Castillo de Pinar Tomato Basil Spicy Peri-Peri Finishing Dressing
1 TBS Tamari
1 1/2 tsp sea salt
1 tsp black pepper
1 tsp granulated garlic
1 TBS dried Italian Seasoning
2 cups shredded asiago cheese
8 slices provolone cheese
1/3 cup creme fraiche
1 lb spaghetti pasta

Directions:

Preheat oven to 400 degrees

Finely chop onions, garlic, celery and carrots in a food processor. Finely chop the raw bacon and cook on medium heat for 5 min. Add the vegetables to the bacon grease and sauté until the onions are clear, carrots and celery are soft. Set aside.

In the same pot brown the ground beef until well done and drain any excess grease before seasoning. Season with salt, pepper, granulated garlic, dried Italian seasoning and red wine. Saute' for 1 - 2 min on medium high heat to evaporate the alcohol in the wine.

Add the 2 jars of Castillo de Pinar Tomato Sofrito Casero, red wine vinegar, Thyme Balsamic Reduction Vinegar, Tomato Basil Peri-Peri Finishing Dressing, and Tamari. Bring to a simmer and hold uncovered while cooking the pasta.

When the pasta is al dente, drain and transfer (while still hot) to a large mixing bowl. Add the creme fraiche to the warm pasta with 1 cup of shredded asiago cheese and lightly toss. Pour all of the tomato sauce over the pasta and toss again until fully coated.

Transfer pasta and sauce to the 9 X 13 glass baking dish, cover with silpat mat (or parchment paper, do not use aluminum foil as it might become reactive with the tomato sauce) and bake for 30 min. Remove silpat mat top pasta with 8 slices of provolone cheese and bake uncovered for 10 more min to melt the cheese.

Let the Baked Spaghetti Bolognese rest for 8 to 10 min before serving. Top each serving with the extra shredded Asiago and ... Buon Appetito!