

Mushroom Bolognese

Ingredients

- 3 cups tomato mother sauce
- 6 cups button mushroom, washed & quartered
- 1 bunch fresh basil
- 1 tbsp paprika
- 1 tsp dried rosemary

Preparation

- Place mushrooms in a food processor & chop as fine as possible, set aside
- Heat olive oil in a saucepan, add chopped mushrooms, cook until all its water has evaporated and starts to brown (this is an important step, take your time)
- Once Mushrooms start to brown, add tomato mother sauce, add paprika, rosemary & season with salt & pepper and bring to a slow simmer for 2-4 minutes
- Break off basil leaves with your hand & mix in the sauce
- Serve over fresh pasta, gnocchi or use in lasagna