



VEGETARIAN BOLOGNESE SAUCE

Ingredients (For 4 people)

- 1 onion
- 2 cloves of garlic
- 1 small hot pepper
- 2 carrots
- 300 g crumbled plain tofu
- 150 g smoked tofu
- Italian herb mix
- 3 tbsp tomato concentrate
- 2 dl red wine
- 200 g tomato coulis
- 5 dl vegetable stock
- 1 small bunch of basil
- Parmesan (to garnish)
- Salt and pepper
- Olive oil

Preparation:

Peel the carrots, onion and clove of garlic. Finely chop the onion, garlic and hot pepper. Dice the carrot into a brunoise.

Cut the tofu into large cubes and crumble it with a fork.

Pour two tbsp of olive oil into a skillet. Heat the oil and add the onion, garlic and hot pepper. Cook until transparent, about 5 minutes.

Add the crumbled tofu and the herb mix and season. Cook for 5 minutes, then add the tomato concentrate and moisten with the red wine.

Allow the red wine to reduce, then add the tomato concentrate, finely chopped basil and vegetable stock.

Stir, then cook for approximately 45 minutes to one hour until the liquid evaporates.

Serve with pasta and top with parmesan shavings.