

Bolognese sauce with the thermomix

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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

**500g minced meat
<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.