



Featured  13:00, 18th May, 2015

## 3 Cheese Bolognese Pasta



Three Cheese Bolognese Pasta is a wonderful winter treat that will have your family wiping the sides of their bowls. Its also rather quick and simple to make.

### Ingredients

500g mince meat  
1 medium onion finely chopped  
1 tin chopped peeled tomatoes  
1 tablespoon chutney  
Pinch of black pepper  
300g of your favorite pasta  
250ml white sauce (it's very quick to make)  
50g feta cheese broken up  
50g cheddar cheese grated  
50g gorgonzola or other strong cheese grated

### Instructions

Put your pasta on to cook in a lot of boiling water with salt.

In a pan on a medium heat with a splash of oil, add the onions and cook until transparent, add the mince and cook until almost cooked through.

Add the tomatoes, mix well and allow to simmer for about 3 or 4 minutes.

While that is simmering make the white sauce. Once the white sauce is ready add the cheeses and stir until you have a fairly thick and cheesy sauce. You may want to add a little pepper.

In a large serving bowl add the cooked pasta, pour over the meat sauce and mix into the pasta, add the cheese sauce and mix again, Pop under the grill for a minute or 2 to lightly brown the top.

Serve immediately with some fresh bread to mop up the sauce left over and a salad.

**Wine recommendation:** Place in the Sun Unwooded Chardonnay

This well-balanced, soft and easy-drinking wine will go great with the flavours of the 3 cheeses.



Generous aromas of apricot and pear will entice your nose, while the vibrant citrus notes tantalize the palate. The Chardonnay is the latest, beautifully balanced and mouth-filling, addition to the Place in the Sun range.

The 2014 Place in the Sun Unwooded Chardonnay sells for around R42 a bottle and is available from stockists such as Makro and Pick n Pay.