

VEGETARIAN BOLOGNESE

Ingredients

- 30g dried porcini mushrooms
- 3 onions, chopped
- 6 cloves garlic, finely chopped
- 3 carrots, peeled and chopped
- 3 celery stalks, chopped
- 1 red capsicum, chopped
- 1 zucchini, chopped
- 4 tablespoons olive oil
- 2 x 400g can brown lentils, drained, rinsed
- 2 x 400g can chopped tomatoes (or 1kg fresh tomatoes, chopped)
- 3 sprigs thyme, finely chopped
- 3 sprigs oregano, finely chopped
- 2 sprigs rosemary, finely chopped
- 3 bay leaves
- Salt and pepper (to taste)
- 1 handful flat-leaf parsley (to serve)
- Parmesan, grated (to serve)

Directions

1. Place the porcini mushrooms in a small heatproof bowl and pour over 1 ½ cups of boiling water. Set aside to soak for 10 minutes. Drain, **keeping soaking liquid**, and finely chop.
2. Blend the onion, garlic, carrot, celery, capsicum, and zucchini in a food processor until finely chopped.
3. Heat the olive oil in a large saucepan over medium heat. Add the chopped vegetables and cook, stirring occasionally, for 5 minutes or until soft.
4. Add the chopped herbs and porcini. Cook, stirring occasionally, for a further 2 minutes.
5. Add the lentils, tomatoes and porcini liquid and bring to the boil.
6. Reduce heat, and simmer for 30 minutes or until thick.
7. Season with salt and freshly ground black pepper to taste.
8. Serve with pasta, and garnish with grated parmesan and flat-leaf parsley.