



pulse until you have a lovely fine mixture. Heat a large, heavy based pan and add half the olive oil. Fry the mince until well browned, breaking it up with a spoon. Spoon into a bowl and set aside.

In the same pan add the rest of the olive oil and lightly fry the vegetable mixture and bay leaves for 5-8 minutes or until softened. It will soak up the olive oil straight away but there should be enough moisture in the mix to stop it burning. Just do it low and slow or add a little more oil.

Place the porcini and the pork back in the pan and stir to combine. Deglaze the pan with the vinegar and then the wine. Allow to reduce by half then add the porcini water, tomatoes and tomato paste, mixing well until it comes back to the boil. Season with salt and pepper and reduce the heat to very low, cover with a tight fitting lid and allow to bubble away gently for 1-1 1/2 hours, stirring very 15 minutes or so.

Cook the spaghetti according to packet instructions. Remove the lid from the bolognese and simmer for a further 20 minutes to allow some of the liquid to reduce. Have a taste and adjust the seasoning if necessary.

Heat a small pan and add a tbs of olive oil. When hot pop in the sage leaves and gently fry until crisp. Remove and drain on paper towel, reserving the oil.

Drain the spaghetti and add it to the bolognese sauce. Toss really well to combine (you may need a really large pan to do this or you can do it in batches in a separate bowl) and divide among serving bowls. Grate over some fresh parmesan, top with crispy sage leaves and drizzle with the remaining sage infused olive oil.