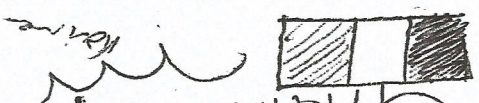


REAL ITALIAN SPAGHETTI



ingr. 4 people

- 400 g spaghetti
- 2 onions, 1 carrot, 2 pieces garlic, celery (cut)
- tomato sauce (see how much you like, but it shouldn't be too much!)
- salt
- olive oil

→ let the water boil. It should be around 2 liters for 400g spaghetti.

→ when it boils, add a scarce hand of thick salt

→ put spaghetti in the boiling water JUST 7 MINUTES! FORBIDDEN TO BLEND THEM!!! mix sometimes!

→ while you wait for the water to boil, prepare a pan with olive oil (much), all the vegetables nicely cut & let them fry.

→ when onions are brownish, add the tomato sauce, at low fire, & let it boil mixing from time to time. It should dry a bit. Add some spoons of pasta's water.

→ drain the pasta & put

it in the pan with the sauce - mix & let it absorb the sauce

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