

Romagna ragout

Preparation time: 240 min

Difficulty: Medium

Ingredients

- Black pepper: to taste
- Carrots: 100 gr
- Celery: 100 gr
- Extra-virgin olive oil: 2 tablespoons
- Fresh pancetta: 100 gr
- Ground beef: 200 gr
- Ground pork: 200 gr
- Onion: 100 gr
- Pork sausage: 100 gr
- Red wine: 2/3 cups
- Salt: to taste



Preparation

Sauté the carrots, celery and chopped onion in olive oil, then add the chopped fresh pancetta, the mixture of pork sausage, ground pork and ground beef.

Brown the meat well until it is no longer pink, then add the red wine and let it evaporate.

Once the red wine is evaporated add **Pomì Organic Tomato puree** and bring to boil over high heat.

Once boiling, lower the heat to low and continue cooking the sauce for at least four hours.

For this recipe we used:

Strained Tomatoes
300 gr

