



Romagna ragout



Time: 240 min.

Difficulty: Medium

Ingredients

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- Puree de tomates 700g 300 gr
- 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

For this recipe we used:



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 **Pomi 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.