Pomì
O Così. O Pomì.

Beef thareed



Preparation time: 210 min
Difficulty: Easy

Ingredients

- Beef: 600 g
- Cardamom: 4
- Courgettes: 100 gr
- Curry powder: 20 g
- Onion: 60 g
- Pepper: 80 g
- Purple carrots: 100 g
- Salt: to taste
- Stale bread: 100 g
- Water: 0.5 l

Preparation

1. Roughly chop the beef and sauté on a high flame.
2. In the meantime, roughly chop the carrots, courgettes, onion and pepper.
3. Place all the ingredients in a pot, add some salt, cardamom, curry powder, the ***Rustica Tomato Sauce*** water and simmer on a low flame for 3 hours.
4. After cooking, add the stale, finely diced bread and leave to rest for 15 minutes.

For this recipe we used:

Rustica Tomato Sauce 240 g

