Pomì
O Così. O Pomì.

Braised beef ribs with tomato



Preparation time: 180 min
Difficulty: Medium

Ingredients

- Beef ribs: 600 gr
- Broth: 400 ml
- Garlic: 1 clove
- Laurel: to taste
- Onion: 1
- Pepper: to taste
- Red wine: 20 ml
- Salt: to taste
- Thyme: to taste

Preparation

1. Marinate the meat in the extra virgin olive oil, salt and pepper, leave to rest.
2. In the mean time, peel and finely chop the onion, cut a garlic clove in half.
3. Gently cook the onion and garlic clove in some hot oil and then sear the meat on both sides.
4. Continue to cook, add part of the broth, followed by some red wine, simmer and reduce.
5. Add the aromatic herbs, complete with the remaining broth and ***Pomìto chopped tomatoes***.
6. Cover the baking tray with tin foil then bake for 170° for 2 and a half hours.
7. Once cooked, arrange the ribs on a dish, on the bone, then cover with sauce.

For this recipe we used:

Chopped Tomatoes 300 gr

