Pomì
O Così. O Pomì.

Romagna ragout



Preparation time: 240 min
Difficulty: Medium

Ingredients

- Black pepper: to taste
- Carrots: 3.5 oz.
- Celery: 3.5 oz.
- Extra-virgin olive oil: 2 tablespoons
- Fresh pancetta: 3.5 oz.
- Ground beef: 7 oz.
- Ground pork: 7 oz.
- Onion: 3.5 oz.
- Pork sausage: 3.5 oz.
- 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 Strained Tomatoes** 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:

None 10.5 oz.