



# Salsa al Ragù Rosso

## *Tomato Ragù*

Ingredients: (serves 6-8):

- 4 tbsp olive oil
- 4 celery sticks, finely chopped
- 2 carrots, finely chopped
- 1 medium onion, finely chopped
- 2 garlic cloves, peeled and crushed
- 1 sprig rosemary
- 700g/1lb 9oz beef mince
- 340g/12oz pork mince
- 1 bottle red wine (750ml/26½fl oz)
- 2 x 400g/14oz cans tomatoes, roughly chopped
- 200ml/7fl oz beef stock
- Salt and freshly ground black pepper

### Preparation:

1. Heat the olive oil in a frying pan over a low heat and fry the celery, carrots and onion for approximately 15 minutes until softened and golden. Add the garlic and rosemary and fry for two more minutes.
2. Add the beef and pork mince and cook until the liquid from the meat has been absorbed.
3. Pour in approximately 400ml/14fl oz of red wine and stir well. Cook for approximately 45 minutes.
4. Once the wine has evaporated, add the tomatoes and stock. Leave the mixture uncovered to cook slowly for two hours. Top up with more warm stock if necessary.
5. Season with salt and freshly ground black pepper to taste. Then add the fresh pasta to the sauce, stir, and serve.

*Keep Cooking and Enjoying Traditional Roman Food.  
Buon Appetito!*

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