



CLASSIC BOLOGNESE SAUCE

INGREDIENTS (5 people)

300 g ground beef

300 g ground pork or 150 g sweet fresh Pancetta

50 g carrot

50 g celery

50 g onion

Extravergin olive oil

2 teaspoons (30 g) tomato triple extract

White o red wine ½ glass

Hot water or vetable stock or meat stock

METHOD

If you decide to use the pancetta, dice it into cubes with the chopping knife and melt them in the pan, add the vegetables, chopped well, and let them gently soften. Otherwise if you prefer to use the pork meat cook a little the chopped vegetable with some extravergin olive oil.

Add the ground meat, mix together and leave it until it sizzles.

Add ½ glass of wine and wait the alcohol part is evaporated, add the tomato, watered down with a little broth, and let it boil for about three hours.

Adjusting for taste with salt and black pepper.