

Ragù

Spag Bol
Serves 4

Il maiale volante

Ingredients

Olive oil	Red wine 100 gm
Pancetta 150 gm	Tomato passata 300gm
Carrot 50 gm	Vegetable Broth as needed
Onion 50 gm	Sine sale
Celery 50 gm	Black pepper
Minced meat 300 gm, ½ pork ½ beef	



Il Capitano, the teller of tall tales

Method

Finely chop the pancetta. Heat a pan, add oil and then pancetta. Fry.

Meanwhile, peel the carrot and onion. Chop finely and add it all to the pancetta. Stir and simmer for 5-6 minutes.

Raise the heat and add the minced beef. Let it brown, the meat should be well sealed to prevent it becoming hard during the long cooking. Pour in the red wine and mix again. When the alcohol has evaporated, add the tomato passata

Stir and add a couple of ladles of hot vegetable broth. Partially cover.

The ragù should cook for at least 2 hours. Check it every 20 minutes and add more broth as needed.

After 2 hours, taste the ragù, season with salt and pepper. Stir and your ragù is ready.

