

Spuntature Sauce



Ingredients (for 8 persons)

10g Extra virgin olive oil (EVO)	100g carrots (diced)
500g chopped pork ribs	300ml red wine
4 Italian sausages	30g tomato paste
1 white onion (diced)	700g tomato puree
100g celery (diced)	5g salt

Instructions

1. In a large pan heat the oil over low heat, add the pork ribs, and cook until lightly browned.
2. Add the diced onion, celery, and carrots. Cook over low heat until the vegetables are soft.
3. Pour in the red wine and cook until the alcohol has evaporated.
4. Stir in the tomato paste and cook until it starts to darken in color.
5. Add the tomato puree and 230g of water to the pan. Also, add the sausages, cut in half with the skin on.
6. Cook over low heat for at least 45 minutes or until the meat comes off the ribs.
7. Season with salt if needed, (sausages are already salty).



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