

# BARBETTA

## CARMELO'S RAGU BOLOGNESE

### *What you'll need:*

- \* 2 carrots, finely chopped
- \* 2 onions, finely chopped
- \* 2 celery sticks, finely chopped
- \* 1kg Yearling mince, coarsely ground
- \* 1 kg pork mince, coarsely ground
- \* 3 cups red wine
- \* 50g tomato concentrate
- \* 1 litre tomato passata
- \* 2 bay leaves
- \* Salt to taste
- \* Pinch of nutmeg

### *Throw it together:*

1. In a large saucepan, lightly brown the chopped vegetables.
2. Add both minces and brown off until water from the meat has evaporated. Add the wine and allow to evaporate.
3. Stir in the tomato concentrate, then add the tomato passata. Add bay leaves, salt and nutmeg.
4. Bring the stove down to low heat and simmer for around 3 hours. Occasionally stir throughout this process. If the sauce is drying up, add some stock.