



Ziti pasta with meat sauce

Ingredients

750 gr carne di manzo 750 gr carne di maiale 300 gr SUPERCIRIO concentrato 400 gr CIRIO Passata Rustica 150 gr cipolle 50 gr pancetta 1 spicchio di aglio 1 bicchiere di vino rosso 100 gr burro Olio extra vergine Prezzemolo Sale e pepe

Preparation

Chopped big meat and season it with raw extra virgin olive oil, salt and pepper.

Then cut into tiny pieces the onion, garlic and bacon. Put on everything in the saucepan with the oil and butter. Just begins to fry let the pieces of meat by lowering the heat to low and cover with: the meat should cook slowly for about half an hour, turning the meat occasionally and adding a little 'of water to keep it from burning. Now discover the pot and add the red wine, a little at a time and allowing it to evaporate.

After leaving evaporate all the wine increased the heat and add 2 tablespoons of tomato paste SUPERCIRIO stirring often, when the tomato becomes very dark, add two tablespoons, and so on until you finished the concentrate. Finally, add the Passed Rustica Cirio. This stage takes about an hour and a half and it is important to be to turn over because it is softer easier than the tomato burn doing everything to take a slightly bitter taste.

Now add 2 ladles of boiling water again Cover the pot on low heat, keeping an eye occasionally and adding a little 'of water if necessary. After 2 hours of cooking verified and add salt if necessary

Cook the pasta "Ziti" and once cooked drain and season with the sauce. Serve with a drizzle of extra virgin raw and decorate as desired

