



## PEPOSO

### Ingredients:

- 500 grams of beef pieces (as for stew)
- 0.500 Lt. Chianti wine
- 1 Carrot
- 1 Celery Stalk
- 1 Onion
- 1 Sprig of Rosemary
- 5 Leaves of Sage
- 10 Gr. Thyme
- 2 Laurel Leaves
- 3 Gr of Pepper Corns
- 50 Gr. Extra Virgin Olive Oil
- 2 Garlic Cloves
- Salt

### Direction:

Place the meat in a bowl. Add the wine, pepper, garlic (sliced in half), and the herbs. Mix together and let sit overnight in your refrigerator being sure the meat is completely covered by wine.

The next day...

Finely dice the onion, celery and carrot. Brown them in a large skillet with the oil. When they begin to dry, drain the meat from the wine and add to the skillet. Mix thoroughly and when it dries, add all the wine and herbs. Continue to cook over a low heat with the lid on. Cook for at least 3 hours stirring occasionally. After about 2 hours season with salt.

At the end of cooking time, remove the pieces of meat (which should be soft) and blend the remaining sauce. Then put the meat in the sauce, mix well and serve.

NOTE: The Peposo is famous in Tuscany. It was the favorite dish of Brunelleschi while he was building the dome in Florence.