



## RAGU

### Ingredients:

#### For the ragu:

- 1 kg. peeled tomatoes (canned)
- 600 gr. chicken liver
- 500 gr. minced veal
- 200 ml. extra virgin olive oil
- 200 gr. minced pork
- 50 gr. parsley
- 4 tablespoons parmigiano
- 2 garlic cloves
- 1 celery stalk
- 1 small carrot
- ½ onion
- salt and pepper

### Directions:

Finely chop the vegetables and herbs and sauté slightly in extra virgin olive oil for a few minutes. Add the pork. Stir and cook for 15 minutes. Then add the veal. After 10 minutes add the chicken liver, previously chopped. Cook over medium heat until the meat is dry (30 minutes). Use a hand blender to crush the tomatoes. Add them gradually to the meat and cook for at least another hour at very low heat, stirring occasionally. Season with salt and pepper.