



### Bolognese Sauce

3 tablespoons extra virgin olive oil (45ml)  
2 tablespoons unsalted butter (30ml)  
1 onion, finely chopped  
2 celery stalks, finely chopped  
3 carrots, finely chopped  
Sprig of fresh rosemary  
200g minced pork (0.5lb)  
200g minced beef (0.5lb)  
1 cup white wine (240ml)  
2 cups tomato sauce (see, 'salsa di 5 minuti' recipe) (470ml)  
2 dried chili peppers, crushed  
5 basil leaves, torn  
Salt to season

### Com Si Fa?

- In a hot saucepan melt unsalted butter with the olive oil, and add carrots, onions, celery, and chili pepper. Cook the ingredients on medium heat until they are soft. Add sprig of rosemary.
- Add minced beef and pork and cook until golden brown. Remove rosemary sprig and add white wine. Let reduce.
- Add ,salsa di 5 minutiç or puree tomatoes and let simmer on low heat for 1 hour.
- Before serving, add basil leaves and salt to season. Serve immediately.

Per 4 persone



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