

Beef and Pork Bolognese



Ingredients:

300 grams	Pork mince, break apart into small pieces
300 grams	Beef mince, break apart into small pieces
2 medium	Cipole peeled and diced finely
3 cloves	Alio peeled, crushed and chopped
3 small sprigs	Rosmarino chopped finely
4 leaves of	Sage
1	Star anise
1 kilogram	fresh pomodori peeled and chopped
2 tablespoons	Tomato paste
3 leaves	Bay leaf
¼ cup	Olive Oil
30 grams	Burro
3 tablespoons	Zuchero
1 or 2 cups	Chicken Broth (stock)
Salt and Pepper to taste	

PTO for method

Method:

- 1) Heat the olive oil and butter in a deep fry pan, saute the onion on medium heat until clear in colour this will take a while so be patient. It is important the onion is cooked slowly at this stage.
- 2) To this add the sugar, salt (2 teaspoons) and garlic, cook for another minute while stirring
- 3) Add the rosemary, sage and star anise, the pork and beef mince, turn up the heat and cook until the meat is cooked possibly 5 to 8 minutes
- 4) Add the tomato paste stir through the meat mixture, now add the tomato, bay leaf and more salt and pepper to taste, also the broth judge this on the amount of juice the tomatoes have released.
- 5) Let this simmer for about 45 minutes or so!
- 6) Taste the sauce if it needs more salt or sugar feel free to add!