



INGREDIENTS

1 Kilo. of beef chunks
 1 cup of AP flour
 2 TBSP of olive oil
 ½ cup of Italian pancetta
 1 cup of chopped sweet onions
 1 cup of chopped carrots
 1 cup of chopped celery stalks
 1 cup of red wine
 2 cups of passata
 2 cups of water
 2 bay leaves
 1 TSP of chili pepper
 Parmigiano-Reggiano Rind
 4 sliced yellow potatoes



SPEZZATINO CON PATATE

By Caterina Romano's kitchen

DIRECTIONS

1. In a large frying pan, heat the oil over medium-high heat. Season the beef with salt & pepper.
2. Dredge the meat into the AP flour and shake off the excess flour.
3. Cook the beef in two batches until browned on all sides.
4. Remove the browned meat and set it aside.
5. Cook the pancetta until it renders its fat.
6. Add the onions, carrots and celery and season with a pinch of salt. Sauté until the vegetables are soft.
7. Add the wine and cook until it reduces by half.
8. Return the meat to the pan along with the juices.
9. Add the passata and water ensuring that it fully covers the meat. Add the bay leaves, cheese rind and chili pepper.
10. Season to taste with kosher salt & pepper.
11. Bring the mixture to a boil.
12. Reduce the heat to low, cover and simmer, stirring occasionally and cook for 2 hours.
13. After 1 hour of cooking, add the potato slices. Mix and continue cooking.
14. Season to taste.
15. Serve while hot with crusty bread.

ENJOY THE SPEZZATINO