

## *Braised with Primitivo*

### **Ingredients for six people**

½ Kg of beef (leg or rump), 2 carrots, 5 decilitres of Primitivo, 2 ribs of celery, a bay leaf, 1 onion, 2 cloves of garlic, a sprig of rosemary, a little bit of cinnamon and cloves, a spoonful of tomato sauce, a little broth, olive oil, salt, pepper and possibly a little cognac.

Put bits of garlic in cuts done on the beef and leave it in the fridge. The day after set the beef in a enamel pan with the carrots, the celery, the chopped onion, the rosemary and all the other ingredients including the Primitivo. Marinate for 24 hours.

Place the dripped beef in a saucepan with olive oil. Brown with lively flame for some minutes. Then add the vegetables to the marinated. Thicken a little the sauce. Then add tomato sauce with a little broth, salt and pepper. Cover and cook on a very slow heat for two hours and a half, adding a spoon of warm broth every now and then. When cooking is completed, take the beef, slice and keep it warm. Percolate the left sauce, add a little cognac and sprinkle the beef slices with it, just before serving.