

# *Beef chops with Primitivo*

## **Ingredients for six people**

6 slices of beef, 60 gr. of Pecorino slivers, 30 gr. of lean bacon, parsley, two ribs of celery, two carrots, an onion, 500 gr. of peeled tomatoes, two cloves of garlic, 5 decilitres of Primitivo, 50 millilitres of olive oil, salt and pepper.

Pound the slices of beef and put on the middle of every slice a chopped mix of bacon, Pecorino, garlic and parsley, spicing with salt and pepper. Roll up and Tie the slices with cooking yarn. Prepare the meat sauce browning in a baked clay pan with olive oil a chopped mix of celery, onion and carrot. After few minutes add the rolls. At half cooking pour wine a bit at a time and make it evaporate. Add now the peeled tomatoes beaten and salted. Go on cooking on a slow heat for two hours. The sauce can be use to flavour pasta slightly underdone.