

GOOSE MEAT SAUCE

Ingredients:

- Extra virgin olive oil
- Salt and pepper
- 1 onion
- Celery
- 1 carrot
- Red Wine
- 300 gr tomato puree
- 600 gr grinded goose meat

Preparation:

Sauté the vegetables and add the meat, simmer with red wine and let it dry off for 10 minutes. Add the tomato puree and blend slowly. Cook over low heat for about 2 hours.

Notes:

You can use it to prepare the parmigiana, lasagna and as a topping for pasta.

