



BEEF CUTS WITH TOMATO SAUCE



A traditional poor man's dish and Sunday favorite from Apulia.



Medium



220'



INGREDIENTS (PORTIONS: 4)

- 2.1 quarts [Strained Tomatoes 24.7 oz](#)
- 8 slices Beef
- 2 Cloves of garlic
- to taste Extra virgin olive oil
- 1/2 Onion
- 1 sprig Parsley
- 2.82 ounces Pecorino cheese
- to taste Pepper
- 1/2 glass Red wine
- to taste Salt
- 1.76 ounces Sliced lard

FOR THIS RECIPE WE USED:



PREPARATION

Tenderize the meat using a mallet. Clean and chop the garlic cloves and parsley.

Place some garlic, a piece of lard, a sprinkling of grated cheese and the parsley in the center of the meat, add salt and pepper and roll up, sealing the external parts first and the longer part last. Secure with toothpicks.

Put the oil and thickly cut garlic in an appropriately sized pan (the garlic can be removed after this step), add the meat and sauté it on all sides.

Add the wine and cover completely with the De Rica Strained Tomatoes.

Lower the heat, cover and cook for 3 hours.

The extra sauce can be used for the pasta.