



Emilia Romagna Pomodoro Sauce

A sauce inspired by the Emilia-Romagna region of Italy with fresh vegetables and herbs.

Yield: approx. 7 quarts

Ingredients

- ¼ cup Olive oil
- 2 tbsp. Garlic, minced
- 1 cup Carrots, diced ¼"
- 1 cup Celery, diced ¼"
- 1½ cups Onion, diced ¼"
- 2- #10 cans Bella Rossa Cubetto di Pomodoro
- ¾ cup Bontá Fancy Tomato Paste
- ¾ tsp. Sea salt
- ¼ tsp. Freshly ground black pepper
- ¼ cup Italian flat-leaf parsley, chopped
- ¼ cup Fresh basil, chiffonade
- 2 tbsp. Fresh rosemary, minced
- 2 tbsp. Fresh marjoram, chopped
- 2 tbsp. Fresh sage, chopped

Directions

1. Heat a large sauce pot with olive oil over medium heat. Add garlic, carrots, celery and onion; sauté until onion is translucent, about 4–5 minutes.
2. Add Bella Rossa Cubetto di Pomodoro and Bontá Fancy Tomato Paste, sea salt and black pepper. Bring to a boil; reduce heat and simmer 20 minutes.
3. Add Italian parsley, basil, rosemary, marjoram and sage; simmer an additional 10 minutes.

Recommended Pasta: Long string-type pastas, long ribbon-type pastas, short cut pastas, filled pastas.