VEAL RAGU



Lean veal sauce with tomato and natural flavours such as celery, carrot and onion, cooked slowly as is our tradition. Delicious and very easy to digest, without chemical preservatives.

Characteristics

Select lean veal raised in our Macerata countryside, combined with fresh vegetables in a tomato sauce. Slow cooked for at least 8 hours until it is so tender, it melts in your mouth. It is often used as a sauce for tagliatelle, gnocchi or polenta, as well as for making lasagne.

Period of production

This product is in production all year round.

Sizes

This product is sold in 200g and 500g jars.



Ingredients

Tomato puree, Beef, Sunflower oil, Celery, Carrot, Onion, Salt, Pepper, Oregano.





Preservation

This product should be stored in the fridge and consumed ideally before the expiry date. Or freeze for up to 3 months.