

# Mrs Montafia's Pasta Sauce

Serves 6-8 (makes a generous batch so freeze what you don't use)

**100 gms butter**

**1/2 cup olive oil**

**1 large onion, finely diced**

**3 garlic cloves, crushed or finely minced (or more if you like garlic)**

**250 gms pork (finely minced)**

**250 gms beef (finely minced)**

**250 gms chicken (finely minced)**

**1/2 tsp white pepper**

**1 carrot, grated**

**2 sticks celery, finely diced**

**1 can crushed tomatoes**

**275 gms tomato paste (preferably no added salt)**

**1 bottle plain passata (eg. Bertolli Provvista Sugo-Classica)**

**8 whole cloves**

**1 tsp dried Italian herbs**

**1/2 cup water**

**Freshly ground black pepper and salt to taste**

*In this sauce, the butter and oil may seem generous, but this is what gives the sauce that smooth, rich finish.*

*Likewise the tomato paste may seem like a lot, but this is essential too. Try and use a salt free version, then add your own seasoning.*

*And finally... the three different ground meats are the secret to this sauce. The chicken and pork really help to lighten the finished dish.*

**To start:** In a large pot add the butter and oil and melt over a medium heat, being careful not to brown the butter.

Then add the finely diced onion and garlic and saute until pale and translucent — about 2 mins.

Add the pork, beef and chicken mince. Cook until lightly browned and just sealed. Season with white pepper and a little salt.

Add the remaining ingredients and cook for 1 1/2 to 2 hours on a low to medium heat. Keep slightly covered with lid if you want it saucier, and stir as needed to prevent the sauce sticking to the pot.

Towards end, season with salt and ground black pepper to taste. You can also add a pinch of sugar to sweeten the tomato base if necessary.

**To serve:** This sauce is delicious with all sorts of pasta, gnocchi and can be used for lasagne.