

Spanish pork ragù

Prep — 30min

Cook — 2hr

Serves — 4

Ingredients

500g pork mince	2 sage leaves
50ml olive oil	1 sprig rosemary
2 onions, finely chopped	1Tbs smoked paprika
2 cloves garlic, finely chopped	500g tomatoes, lightly whizzed
1 red pepper, diced to 5mm	1 Tbs tomato purée
150g mushrooms, diced to 5mm	250ml white wine and/or fino
2 bay leaves	salt and pepper to taste

Method

- Heat half the oil in a large oven-proof casserole pan (which has a tight fitting lid) and fry the onions and garlic on a medium heat for about 5 minutes
- Add the chopped pepper and mushrooms to the onions and fry for a further 5 minutes.
- Add the pork to the mix and keep turning it all over to break up the mince.
- Add the paprika, bay, sage and rosemary to the casserole. Continue to cook, now on a gentle heat,
- Add in the tomatoes and the water/wine and bring the mixture to the boil,
- Put the lid on the casserole and cook it for two hours. Check seasoning and adjust as necessary before serving.