

# ZEMA

## ESTATE

### Mrs Zema's Tomato Sauce Recipe

Serves: 4

Prep time: 20 minutes

Cook time: 2 ½ hours

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#### Wine Pairing

Depending on its use, Mrs Zema's tomato sauce can be paired with just about any of our Coonawarra wines. Pair pizza with Cluny Cabernet Merlot, and Italian Meatballs with Shiraz.

#### Ingredients

4 tablespoons of good-quality olive oil (Hint: Mrs Zema's Olive Oil is a good option).

300g pork ribs

2 small brown onions

¼ cup of water

2 cloves of garlic (skin left on)

2 teaspoons of salt

1 teaspoon of dried oregano

1 teaspoon of Mrs Zema's Chilli Paste or dried chilli flakes

6-8 fresh basil leaves

2 tablespoons of tomato paste

1400g tomato passata

Salt and pepper to taste

#### Method

1. Peel and dice the onions
2. Heat the olive oil in a fry pan over medium heat
3. Add the pork ribs and cook for a few minutes
4. Add the diced onions to the fry pan and cook for a few minutes

5. Add  $\frac{1}{4}$  cup of water
6. Add garlic, passata, salt, dried oregano, chilli paste and tomato paste to the pan and stir.
7. Reduce heat to the lowest setting, cover and continue to cook for 2  $\frac{1}{2}$  hours, stirring occasionally.
8. Remove the pork ribs and give it one last stir.
9. Season with salt and pepper to taste.

Enjoy with family + friends!

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We hope you enjoy our family recipes. Don't forget to tag @zemaestate when sharing your creations online.



Cheers,  
The Zema Family

