

## TRIPLE STEW

*Ingredients for 4/5 people*

1 kg tripe cut into strips  
 white onion, celery, carrot  
 4 cloves  
 2 bay leaves  
 150 gr. tomato passata  
 extra virgin olive oil to taste  
 salt and pepper to taste,  
 grated Grana cheese or Parmesan cheese to taste

### Method

Wash and rinse the tripe. Boil for 10 minutes covered with water. Rinse again.

Fry in plenty of extra virgin olive oil the onion, celery, carrot cut into small pieces.

Pour the tripe into the casserole dish. Add the tomato sauce and the herbs. Cover with water or meat broth and cook on a low heat for about 2 hours.

Complete with salt and pepper and serve sprinkling the tripe abundantly with grated cheese.

