

## TRIPPA ALLA ROMANA

### ROMAN TRIPE



#### Ingredients for 4:

800 gr tripe  
1 rib of celery  
2 carrots  
1 onion  
600 gr meat sauce or tomato sauce  
Roman mint  
Pecorino Romano sheep cheese

#### Preparation

1. Buy the tripe already boiled, then cut it in thin pieces and put it in a big pot in which you have already cooked the carrots, celery, onion.
2. While the tripe was cooking you have prepared the meat or tomato sauce.
3. Simmer the tripe in the meat sauce for a half hour, add salt if needed, then put grated cheese (Pecorino Romano), add freshly chopped Roman mint and serve very hot.

#### Notes

In the past tripe was a food for poor people and animals, now is a delicatessen. In the last century, the tripe was sold street by street by vendors in Rome. Today you had to book it from your butcher and usually is sold already boiled. A typical roman sentence is "non c'è trippa per gatti" (there is no tripe for cats), to say "there is nothing to share" even not the poorest food.