

## Mlinci

### MLINCI WITH MEAT SAUCE



#### Ingredients

(4 people)

##### *for pasta*

300 g flour 0  
2 eggs  
a little water  
salt

##### *for sauce*

300 g ground pork (or pork and beef)  
2 carrots  
1 white roots  
1 slice of celery turnip, or 2 celery shores  
1 large onion, or 2 mediums  
1 clove of garlic (optional)  
salt and pepper

Knead the dough, let it rest for half an hour wrapped in a film, and then pull a thick sheet, about 1 mm. You get rectangles of about 8 for 4 cm, and then toast to the oven or on a hot plate.

Grind all the vegetables and let them fry slightly in a frying pan. Garlic is optional, I don't cut it, and then I take it off. Add the minced meat, salt and pepper and let it cook for about an hour, adding hot water from time to time if necessary.

Boil the dough in a pot with slightly salted water. Until it softens and becomes eatable for your taste. Drain the pasta and add it to the meat sauce. Soak for two minutes and serve.



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