

Ingredients, 3 Tbsp. salt
continued: 2 Tbsp. pepper

4 x No. 10 cans crushed tomatoes, plus 3 of these cans filled with water
[or 5 x 2.5kg tins, plus 3³/₄ tins filled with water]

Scoop the reduced onions into your enormous mixing vessel. Add the 2 cans of tomato paste and stir it into the onions — it should be *very* thick.

Next add the herbs, garlic, and salt & pepper.

Then stir in the 4 cans of crushed tomatoes, plus 3 cans of water, until it's the consistency of passata or the type of tomato sauce you'd use on spaghetti.



adding the tomato paste to the sauce



stirring the 33 quarts of sauce



Mid using a saucepan as a scoop to transfer the mixed tomato sauce into the smaller pots for cooking (left), and one of the cooked brasiolo, sliced open to show the green spiral of parsley (above).

Mix everything together until well combined. Then, using a saucepan or similar-sized scoop, ladle the mixed sauce back into the two (or more) pots that the onions were cooked in — you might need an additional pot — and return these pots to the stove to cook the sauce. At the start, cover the pots and raise the heat to high to get the sauce simmering, then lower the heat to *very*