



**AUTHENTIC ITALIAN
RESTAURANT AND BAKERY**

**Yield:
4 primi servings**

TAGLIATELLE AL POMODORO

A primi is an Italian pasta course, eaten between the appetizer and main course.

- 1 pkg.** Tagliatelle Emiliane (8.9 oz)
- 8** Vine-ripe tomatoes (ripe and soft)
- 4 oz.** Extra-virgin olive oil
- 2 cloves** Garlic (whole & peeled)
- 1/2 med.** Onion (yellow)
- 1 tsp.** Sea Salt
- 1 tsp.** Black pepper
- 1 pinch** Red chili pepper
- 16-18** Basil leaves (medium)
- 1/2 cup** Water (as needed)
- Grated** Parmesan cheese (optional)



COOKING INSTRUCTIONS

Make a cross-hatch incision just through the skin at the top of each tomato. Blanch the tomatoes in boiling water for 30 seconds. Peel the skin from the tomatoes. Cut the tomatoes in half and squeeze out the seeds. Remove the tomato cores and chop.

Smash the garlic with the side of a Chef's knife and finely chop. Finely chop the onion. Julienne 10 of the basil leaves.

Heat the oil in a large sauté pan over medium high heat. Sauté the garlic for one minute, then add the onions and cook 3-5 minutes, stirring continuously to avoid sticking, until light brown. Add the red chili pepper and basil and cook 15 seconds, then add the tomatoes, sea salt and black pepper. Turn heat down to medium low and simmer for 30 minutes. Check the tomatoes regularly. If the sauce starts to dry out, add water a tablespoon at a time, as needed. Tomatoes in season will be juicy enough that you won't need to add water.

Cook the Tagliatelle until al dente. Toss the cooked pasta in with the tomato sauce until evenly combined. Plate the pasta and top with extra-virgin olive oil, hand torn basil leaves and grated Parmesan (if using).

Buon Appetito!


Maurizio Mazzon