SPAGHETTONI WITH POMODORINA SAUCE



Menù Ingredients

400g Pomodorina - Pomodorina sauce - CA3

80g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

320g Spaghettoni

2 Garlic cloves

to taste Fresh basil

Chef: Maurizio Ferrari

Method

Serves 4

Cook the spaghettoni in plenty of boiling salted boiling water. In a pan, add a drizzle of oil, brown the garlic cloves and remove them after a couple of minutes. When the oil is flavoured, add the Pomodorina sauce (half blended) and warm it up gently with a little of the pasta's cooking water. Drain the pasta 3 minutes before it is cooked and toss in the tomato sauce. Add a drizzle of extra-virgin olive oil and palte up the spaghettoni with the help of a pastry mold. Garnish with the remaining Pomodorina sauce, some fresh basil leaves and a drizzle of extra-virgin olive oil.

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