

# FRESH PASTA, TOMATO AND BASIL SAUCE

(PASTA FRESCA, SALSA DI POMODORO E BASILICO)

## Serving 1

### Ingredients

- ♥ 100g Semola Rimacinata + 50g dusting
- ♥ 1 egg
- ♥ 8ml Water

### For Sauce

- ♥ 80g Torpedino/baby plum tomatoes (seasonal)
- ♥ 6g of basil
- ♥ 30g passata
- ♥ 10g Parmigiano Reggiano/Parmesan
- ♥ 70g tinned whole plum.
- ♥ Salt & Pepper to taste
- ♥ 20ml tablespoon of Extra Virgin Olive Oil

### Equipment list

- ♥ Scales
- ♥ Large mixing bowl
- ♥ Large pan
- ♥ Cook's knife
- ♥ Chopping board
- ♥ Pasta Machine
- ♥ Cling film
- ♥ Frying pan
- ♥ Tablespoon
- ♥ Spoon
- ♥ Ladle





**HOSPITALITY**

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## Method

### PASTA 1

1. Combine the flour and eggs and as much water (about 8ml) as you need to form the dough. This is best done on a work surface or cleanly in a high sided bowl.
2. Work the dough until its smooth, this will take between 10-15 minutes.
3. Shape the dough into a square block and wrap in clingfilm, place in the fridge for a minimum of 30 minutes.

### For The Sauce:

1. In a frying pan, add a good amount of Olive Oil and turn the heat to a medium-low. Add 5g basil and let it gently come to temperature in the pan. When it turns dark (after about 10 minutes) remove from the pan, add the 4 tomatoes cut into quarters and then the passata, season with salt and lightly with pepper. Allow cooking on medium heat for a minimum of 20 minutes.
2. Once cooked you can put the sauce to one side.

### PASTA 2

1. Remove the pasta from the fridge and divide into 2 with a sharp knife.
2. Roll the pasta a little so it will fit through the first setting on your pasta machine.
3. Starting at 0 and working up to 5, pass the pasta through the machine until you achieved a medium thickness.
4. Once you have your sheets, you can either cut them by hand into tagliatelle, pappardelle, or fettuccine. Alternatively, you could cut into stracci or use the pasta cutter a-fixed to the pasta machine.
5. Once the pasta is cut, layout on a clean tea towel to dry a little
6. Bring a pan of water to a boil and season with salt. On another hob, gently bring your tomato sauce back to temperature.
7. Once boiling add the pasta and cook for 3-4 minutes.
8. Place the pasta into the sauce with a little cooking water and move around the pan quickly. Add some fresh basil, a little more olive oil, and a good sprinkling of parmesan.
9. Serve