



TAGLIATELLE AL POMODORO
(Fresh Pasta with Fresh Tomatoes Sauce)

Ingredients:

For the Pasta:

- g.300 flour
- 3 eggs
- Extra Virgin olive oil

For the Sauce:

- kg.1 tomatoes
- basil
- garlic
- salt
- Extra Virgin olive oil

Directions:

For the pasta:

Place the flour in a large bowl and put the eggs, oil in the centre. Mix thoroughly and then turn onto a board. Knead by hand until smooth.

Roll thinly with a rolling pin, then cut into strips.

For the Sauce:

Fry the garlic in the oil until blond. Add the tomatoes, cut in half, then salt and cook for a few minutes. Add the basil at the last minute.

Boil a large saucepan of water, add salt and a drop of oil. Cook the pasta for a few minutes, drain and toss with the sauce.