



Pasta with Fresh Tomato Sauce

MAKES:4

PREPARATION TIME:5-8 minutes plus marinating 3-4 hours

COOK TIME:10-12 minutes

INGREDIENTS:

- 675g firm ripe tomatoes skinned and deseeded
- 6 tbsp Filippo Berio Gusto Fruttato Extra Virgin Olive Oil
- 1 clove garlic, peeled and crushed
- 1-2 tbsp fresh basil, shredded evenly

To garnish :

- A few sprigs of basil

METHOD:

Cut the tomatoes into thin even strips. Put them into a non-metallic bowl add the remaining ingredients and leave to marinate for 3-4 hours.

Use to flavour your favourite cooked pasta such as spaghetti or tagliatelle.

Carefully stir in the sauce and serve at once.

COOK'S TIP:

If time is not on your side, use a can of drained tomato fillets instead of the fresh tomatoes.

Cook it with: **Olio extra vergine di oliva Fruttato**

