



*Spaghetti mischiati
al pomodoro*

Prep time: 40 minutes

Cook time: 20 minutes

Servings: 4

Ingredients:

280 g di mixed spaghetti pasta

400 g datterini tomatoes

6 cherry tomatoes

1 garlic clove

Olive oil EVO

Basil

Salt

Instructions:

1. Cook the spaghetti in salted water, paying attention at the cooking times for each spaghetti type.
2. In a hot pan, sauté a clove of garlic with extra virgin olive oil, add the halved and salted cherry tomatoes and the basil, cover and cook for just few minutes.
3. Remove the garlic and, using a potato masher, press the tomatoes.
4. Turn off the heat and, using a chinois, press the tomatoes to extract all their juice.
5. Blanch the cherry tomatoes for few seconds and cool them in ice water.
6. Peel them, cut them into wedges, remove the seeds, and season with a drizzle of extra virgin olive oil and salt.
7. Drain the pasta al dente and finish cooking it in the sauté pan with the sauce.
8. Stir in the extra virgin olive oil, and serve as shown in the photo, garnishing with basil leaves and cherry tomato petals.

Tips

Because each shape has a different thickness and geometry, they reach different levels of *al dente*. Some shapes remain firm and toothsome, while others soften slightly more, creating an incredible, dynamic mouthfeel with every single bite.

Wine Matching

Due to its medium structure and generally light acidity, Pinot Noir pairs well with tomatoes.