

## **Tagliatelle With Fresh Tomato Basil Sauce**

August, local tomatoes, homemade pasta (if possible), fresh basil, definitely a summer pasta, yum! If making your own pasta, make the dough with 4 eggs. If you wish, you can add 2 oz. julienned prosciutto but I prefer just the tomatoes, just because! For a different taste, you can change the white wine to red and add some fresh oregano along with the fresh basil.

Makes 4 Main Course Servings

2 Tbsp. each butter & EVO  
2 cloves garlic, minced  
¼ tsp. chili flakes (pepperoncino)  
1 ½ lbs. fresh, ripe plum tomatoes, peeled, seeded & chopped\*\*  
½ cup dry white wine  
½ cup heavy cream  
½ cup fresh basil leaves  
Salt & freshly ground black pepper  
2 Tbsp. chopped Italian parsley  
1 lb. fresh tagliatelle or fettuccine  
1 cup freshly grated Parmigiano Reggiano

Place a large serving platter in a preheated 180 F oven.

Heat the oil & butter in a large heavy saucepan over medium heat. Gently sauté the garlic & chili flakes for a minute, then add the tomatoes.

Simmer the tomatoes until they soften; then add the wine & cream. Simmer 5 – 10 minutes until the sauce is the consistency of heavy cream. Add the chopped basil & simmer a further 2 – 3 minutes; season to taste with salt & pepper & keep on low heat.

In the meantime, bring a large pot of water to a boil. Add 1 – 2 Tbsp. salt, then add the pasta & cook for 2 – 3 minutes. Fresh pasta will be softer than dried so cook until just before done. Reserve 1 cup pasta cooking water; then drain the pasta in a colander. Add the pasta to the sauce in the pan & toss; if it appears dry, add some of the reserved pasta water; a handful of the cheese & toss. Place the pasta into the warmed serving bowl, sprinkle with the chopped parsley & served immediately, passing extra Parmigiano Reggiano.

**\*\*If you would like to make your own pasta, please see Food Processor/Stand Mixer Pasta Dough.**

**\*\*To see about peeling & seeding the tomatoes, please see Blanching Vegetables.**