



CUCINA ITALIANA

Tagliatelle with Fresh Tomato Basil Sauce and Smoked Mozzarella

Serves 6 to 8

1 package homemade Saponi del Vallo Tagliatelle
¼ grapeseed oil
1 Tbsp minced garlic
¼ cup rough chopped fresh tomatoes
1-½ cups medium diced smoked mozzarella
6 cups “Alta Cucina Tomato Sauce” (see recipe below)
2 Tbsp chopped Italian parsley
3 Tbsp basil chiffonade
Parmigiano
Salt and pepper

In a large pot of salted boiling water, cook the pasta according to the package directions.

In a large sauté pan, heat grapeseed oil. Add fresh tomatoes and garlic. Sauté for about one to two minutes. Add tomato sauce, season with salt and pepper and simmer for about 5 minutes. Add the cooked pasta and toss. Add the basil, parsley, grated Parmigiano and smoked mozzarella and toss thoroughly to incorporate all ingredients. Place onto serving platter or individual bowls and garnish with a light sprinkle of grated Parmigiano.

“Alta Cucina” Tomato Sauce:

6 cups whole peeled plum tomatoes (or 1 can Alta Cucina tomatoes)
2 bay leaves
½ medium onion, diced
Salt and pepper to taste
3 Tbsp grapeseed oil

In a heavy skillet, sauté the onions in grapeseed oil. Add bay leaves and tomatoes. Season with salt and pepper. Break up tomatoes with a wooden spoon. Simmer for 30 minutes, stirring often to keep sauce from sticking.

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