

@SETTELONDON



sette

tomato & basil sauce ingredients

1 pound spaghetti

2 tsp sea salt

Pinch of chili flakes

2 lbs Roma tomatoes

4 garlic cloves, peeled

4 basil leaves, whole

14 oz. can San Marzano tomatoes, whole peeled

1 cup extra virgin olive oil

1 tbsp grated parmigiano reggiano

2 basil leaves, chiffonade

instructions *prep time: 20 minutes | cook time: 2 hours minimum*

1. Blanch tomatoes and shock in ice water. Remove skin and discard. Deseed the tomatoes and strain the liquid from the seeds. Discard the seeds. In a heavy bottom pan, add the fresh tomatoes. Add canned tomatoes and sea salt, cooking over low heat. Using a potato masher, break up the tomatoes and continue cooking, reducing by $\frac{1}{4}$ for about $1\frac{1}{2}$ hours.
2. As the tomatoes cook, add garlic, chili flakes and oil to a small pot. Cook the garlic over medium heat until lightly browned. Remove from heat and add basil, allowing the four basil leaves to steep for 15 minutes. Strain the oil into the tomato sauce base, blend and reserve.
3. When ready to serve, warm sauce in a sauté pan, bring to a simmer, and add al dente pasta. Cook all together for two minutes. Add grated parmigiano and chiffonade basil, toss well and serve.