Great BECIPES

Fresh Summer Tomato Spaghetti.

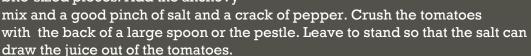
Serves: 2.

Ingredients
200g Giuseppe Spaghetti
300g ripe tomatoes, a mixed variety and size is ideal
2 Rizzoli Anchovies
1 small clove garlic
2Tbspn Raw Materials Everyday Oil
Raw Materials Salt Flakes & cracked pepper
8 fresh basil leaves



Bring a large pot of salted water to the boil. Meanwhile, pound anchovies and garlic in a mortar and pestle until a paste is formed. Alternatively crush the garlic, chop anchovies very finely and smash them together on your chopping board with the side of your knife.

Place tomatoes in a large bowl, chopping any large ones into bite-sized pieces. Add the anchovy



Cook spaghetti until al dente. Working very quickly drain the pasta and tip over the tomatoes. I put a lid over the bowl for a few minutes to let everything warm and the flavours to start to develop.

Dress with shredded basil leaves, oil, additional salt and pepper to taste and serve immediately

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