

Great RECIPES



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

mix and a good pinch of salt and a crack of pepper. Crush the tomatoes with the back of a large spoon or the pestle. Leave to stand so that the salt can draw the juice out of the tomatoes.

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



www.

RAWMATERIALS.

com.au

