



Salsa di Pomodoro e Ricotta

With this sauce any pasta can be used. My favourites are cavatelli, garganelli penne and rigatoni. It is quick and easy to be prepared while the pasta is cooking.

Ingredients (abundant for two people):

- 250 grams pasta
- 100 grams passata (pureed tomato)
- 50 grams ricotta
- 15 grams Parmigiano Reggiano
- One clove of crushed garlic
- Olive oil to coat the pan
- Basil to decorate plate
- Peperoncino optional
- Salt and pepper to taste
- Ricotta salata shavings to decorate plate (optional)

Directions

- Add pasta to a large pot of boiling salted water
- In a bowl mix the ricotta with the Parmigiano, salt and pepper to taste. Add a little hot pasta water and whip till creamy.
- In a medium skillet, sauté crushed garlic clove in the olive oil.
- When garlic is golden discard and add passata and ricotta mix
- Mix well at low heat.
- Drain pasta when ready al dente and add to sauce in the skillet.
- Mix till all pasta is nicely coated
- Serve and decorate dish with ricotta salata shavings, basil and coarse black pepper. If you have a good finishing oil drizzle a little on it.

Buon appetito!