



## Spaghetti all Chitarra Sorrentina

This recipe evolved as I tried to capture the essence of Neapolitan eating. Caprese, Pizza Margherita, Salsa di Pomodoro and the beautiful sunshine. When you sit down to enjoy this dish you will hear Lucio Dalla singing Carus... *sul terrazzo davanti al mare di Sorrento*.

Serves 4 people

### Ingredients:

- Fresh cherry tomatoes: 1 ¼ cup
- Semi-dry cherry tomatoes made at home: 2 cups. Or one small jar of store bought.
- Fior di latte mozzarella sliced in little long strands: ¾ cup
- Grated Parmiggiano Reggiano: ½ cup
- Finely chopped onions: 1/3 cup
- Garlic: 1 clove
- Good quality Extra Virgin Olive Oil: ¼ cup
- Sea Salt, freshly crushed pepper or Peperoncino to taste
- Fresh basil: one loose cup

### Directions:

Bring salted water in a large pot to boil the spaghetti.

In a large skillet capable of accommodating the pasta, sauté chopped onion and a piece of garlic in olive oil until golden. Remove garlic. Add the fresh tomatoes first. After a couple minutes then add the semi-dry tomatoes. Simmer for a couple minutes.

Toss the Spaghetti all Chitarra in the boiling water. Once the water returns to boil quickly drain. For dry pasta follow manufacturer direction. Toss the spaghetti in the skillet with the sauce. Gently mix adding the grated Parmiggiano Reggiano and plate quickly.

Finish dish with Fior di Latte and basil. Drizzle a little olive oil, a pinch of coarse cracked pepper or peperoncino and serve.

## Notes

Semi-dry tomatoes are available through fine foods shops. Drain the oil from the oil.

Alternatively cut fresh cherry tomatoes in half and spread on an oven tray. Sprinkle a little sea salt over them. Bake in the oven at 250 degrees C till they shrivel. This will heighten their sweetness. Once shriveled broil till the edges blacken a little.

In Ontario Fior di Latte is of excellent quality easily rivaling the Italian made one Mozzarella di Bufala could be the ultimate choice.

Make a 500 grams pasta ball as per Pasta a Mano recipe (125 grams for each serving). If you are using dry pasta then 320 grams (80 grams each serving) should be a regular portion.

Wash the basil leaves pat dry roll them up in little bundles and slice across into little long strands.

This recipe will be at its best during the summer months when local tomatoes and basil are available.