

Recipe: Pasta al Sugo di Casa

Pasta with Homemade Italian Tomato Sauce

Ingredients

- 1 packet of Pastificio Venturino Pasta 500g
- 1 bottle of Pastificio Venturino Passata di Pomodoro 700g
- 2 cloves of Garlic, finely chopped
- 30ml of Extra Virgin Olive Oil
- 6 Basil Leaves, torn
- Salt & Pepper
- Parmigiano Reggiano (Parmesan) Cheese, grated



Method

1. Heat olive oil in a small pot, add garlic and sauté for 1 minute. Add 'Pastificio Venturino Passata di Pomodoro' sauce, basil, and simmer for 10-15 minutes. Season with salt & pepper to taste.
2. While the sauce is simmering, cook the 'Pastificio Venturino Pasta' according to the instructions on back of the packet.
3. Serve with some freshly grated Parmigiano Reggiano cheese on top for added texture and flavour.

Tip: Drizzle some extra virgin olive oil over the finished dish for added flavour.



- 100% Italian Artisan Pasta
- Proudly produced since 1856

Pastificio Venturino manufactures artisan, gourmet pasta by using classic homemade recipes from many decades of tradition. Hand packaged into clear packets, and finished off with hand tied ribbons, this delicate and delicious pasta is produced in the heart of Italy, and is perfect for that exquisite family dinner.

The Pastificio Venturino Passata di Pomodoro is a product immersed in traditions. Whilst common place in many Italian households, the preserved tomato puree in an old fashioned beer bottle is a perfect accompaniment to the artisan pasta.