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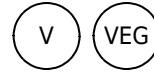
Fresh tomatoes pasta - so simple!

Portions: 4

Preparation: 20 minutes

Cooking time: 15 minutes

4



Ingredients

1/4 cup olive oil, plus 2 tbsp extra for service
5 garlic cloves, grosly chopped
500g (2 pounds) pasta
1 gallon salted water (water must be very salty to the taste)
1 1/2 pint diced fresh tomatoes
Fresh basil bouquet
2 - 125g each (4,5 ounces) fresh mozzarella di bufala ripped in pieces
Fleur de sel (fresh harvested sea salt) & fresh ground pepper

Steps

1. In a large braising pan, cook the oil and garlic under low heat until tender to the knife and set aside.
 2. Meanwhile, bring salted water to boil and cook the pasta 2 minutes less than specified on packaging. Keep aside 1 cup of the cooking water and strain.
 3. Add pasta to the braising pan, oil and garlic along with the set aside pasta cooking water and cook for 2 minutes on medium to high heat stirring constantly while making sure a residual small amount of liquid still remains.
 4. Turn off the heat, add the fresh tomatoes, basil and pepper and stir lightly 30 seconds to mix the flavors.
 5. Transfer to the plates, top with the fresh mozzarella di bufala, sprinkle with fleur de sel and olive oil. Enjoy the fresh taste !
- No mozzarella ? Replace with feta and add kalamata olives