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ELICHE (CURLY) PASTA WITH NAPOLITANA TOMATO SAUCE



PREP.....0:05
COOK.....0:45
INGREDIENTS.....12
DIFFICULTY.....EASY
SERVINGS.....4

INGREDIENTS

500g Angelo's Eliche (Curly) Pasta
2 tblsp olive oil
1 medium onion, diced
4 cloves garlic, crushed
4 x 400g tin whole peeled tomatoes
squashed with your hands, you can
also use crushed, diced, or bottled
tomato passata.
1 cup chopped, fresh basil.
2 tsp fresh thyme
¼ cup red wine.
1 tblsp sugar
Salt and freshly ground black pepper
2 tblsp butter
Shaved parmesan

METHOD

Place oil in a heavy based pan, add in the garlic, diced onion, basil, thyme and fry until onion is slightly softened and starts to change colour. Add in the red wine and cook for a couple of minutes then add the tomatoes. Stir and bring to the boil. Once sauce is boiling reduce heat to low and simmer for 30 to 45 minutes or until sauce has reduced by ¼ and is rich in colour. Season with salt & pepper stir and taste.

If sauce tastes a little bitter add sugar stir and taste again. Cook on a simmer for another 5 minutes then remove from heat.

Cook Angelo's Spiral Pasta for 12 to 15 minutes in salted boiling water until al dente as directed and drain. Return the pasta pot to the stove and place on low heat. Using a ladle spoon ¾ of the Napolitana sauce into the pot, add butter and stir.

Once the butter has melted and the sauce comes to a simmer pour pasta back into the pasta pot. Gently stir the sauce through the pasta to coat, using a wooden spoon. Serve into individual bowls and spoon a little more sauce on top.

Serve with shaved parmesan.



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