

Lloyd Platt & Co. - RECIPE N0.8

Simon Wolman

LUSCIOUS TOMATO SAUCE FOR PASTA

"This recipe is a perfect starter or main course to warm even the coldest heart, simple but effective with fabulous Italian flavours." - Simon Wolman

INGREDIENTS

- One small Onion, finely chopped
- 4 - 6 Mushrooms, sliced thinly
- one small clove of garlic, finely chopped
- 1 x Skinned Chargrilled Pepper, chopped finely (optional extra)
- Can of tinned tomatoes (chopped or whole)
- Worcester Sauce
- Medium handful of Basil and flat leaf or curly Parsley
- Soft cheese (light or full fat depending on your preference)
- Olive oil
- One table spoon Tomato puree or ketchup
- Freshly grated Parmesan Cheese
- Pasta of any type save lasagne sheets.

METHOD

1. Heat some olive oil in a pan, sufficient to cover the bottom of a frying pan and add the onion to the hot oil, fry slowly until translucent. .
2. Add the mushrooms and garlic (together with skinless pepper if adding this ingredient) and continue to fry for several minutes until soft.
3. At this point add in the tinned tomatoes, puree and a dash of Worcester sauce, turn the heat up to reduce down to a thickened consistency with the tomatoes broken down and then take the sauce off the heat completely.
4. Add your favourite type of pasta to boiling salted water and cook per the instructions.
5. Add in one or two dessert spoons of soft cheese (depending how indulgent you feel) to the sauce and mix together, before adding in the freshly chopped parsley and basil, add salt and pepper to taste.
6. Once the pasta has cooked drain well and add the pasta to the cooked sauce, serve immediately and grate fresh Parmesan cheese on the top.

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