Posted on 23 May 2017

by Liz Robb

Tagliatelle With Tomato And Ricotta

Ingredients

1 small onion
2 fat cloves of garlic
10g butter
1 tablespoon of extra virgin olive oil
400g can of chopped tomatoes
A pinch of sugar
Parmesan cheese
150g fresh ricotta cheese
A few sprigs of basil
A few sprigs of parsley
Salt and black pepper
300g fresh tagliatelle

Servings
3
Person

Preparation

1. Peel and finely chop the onion then peel the garlic.
2. Melt the butter and olive oil together in a saucepan over a low heat and gently sauté the onion for 3 minutes.
3. Add the garlic, crushed, and cook for another 3 minutes until soft but not browned.
4. Add the chopped tomatoes and a pinch of sugar then simmer gently for about 12 minutes, stirring occasionally.
5. Finely grate 30g of Parmesan cheese and crumble the Ricotta, fold into the tomatoes and cook, stirring gently, for a few minutes to heat the cheeses.
6. Meanwhile, cook the tagliatelle according to instructions.
7. Season the tomato sauce with plenty of salt and black pepper. Tear the basil leaves, roughly chop the parsley and stir both into the sauce.
8. Tip the tomato sauce into the drained pasta and combine. Serve immediately on warmed dishes garnished with more grated parmesan and basil leaves.

Cooks Note

This mild and creamy pasta is the perfect dish to make for supper on a busy day; quick, simple and delicious!

- I think fresh pasta tastes best but, for convenience, you could use dried, and it doesn't have to be tagliatelle.
- This dish is very mild in flavour; you might wish to add more Parmesan with the ricotta, and make sure to season well.
- I like a rustic tomato sauce, but if you prefer it smoother you could replace the canned tomatoes with passata.