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*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.
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