

FILETTO DI POMODORO

INGREDIENTS: (Yields 4 Servings)

- 1 lb. pasta
- 1/3 cup extra virgin olive oil
- 3 oz. white wine*
- 1 small white onion
- 3 cloves garlic
- 4 fresh basil leaves
- 20 small Italian parsley leaves
- 1 bay leaf
- ½ cup parmesan cheese
- 28 oz. can of Italian peeled tomatoes in juice or in puree
- Salt and pepper, to taste*

PREP:

- Prior to use, take 4 basil leaves and gently dip them into cold water to remove any soil, then place them on a paper towel to dry. For the remainder of the basil (if you won't be using it anytime soon), follow the same cleaning procedure, then gently pick the leaves and lay it on a paper towel to dry. Once dried, put the basil in a freezer-safe bag and store it in the freezer. The basil will discolor but the flavor will be preserved for future recipes.
- Prior to use, soak 20 parsley leaves in ice-cold water for 2-3 minutes to refresh it, then shake and lay on a paper towel to fully dry.

COOKWARE/TOOLS NEEDED:

- Cutting board
- Chef knife
- Small bowl
- Measuring cup
- Measuring spoons
- Wooden spoon
- Cheese grater
- Large strainer
- 6-12 qt. saucepan
- 10-12 inch stainless steel or non-reactive sauteuse or sauté pan
- Lid for sauteuse/sauté pan (optional)
- Serving dish

INSTRUCTIONS:

Please use this section to follow along on December 22nd

1. For your pasta- fill a large pot with water and place it on the stove over a low flame, bringing it to a simmer.
2. For the sauce- use a heavy bottom pan (stainless steel or any non-reactive type), and heat the olive oil over medium heat.
3. Sauté onions until wilted, add garlic, the bay leaf, and half the amount of basil and parsley. Let the herbs cook until the garlic starts to lightly brown.
4. In a bowl, lightly hand crush the tomatoes before adding them to the pan. Once in the pan, use the back of your spoon to crush the tomatoes further, ensuring that there are no large pieces.
5. Add the white wine and bring it to a boil, then reduce the heat and let it simmer for 15-20 minutes.
6. While the sauce is simmering, bring the pot of water to a boil, add salt, and add the pasta, cooking until its al dente.
7. Drain your pasta. Return the pasta to the pot and add one ladle of sauce to the pasta.
8. Mix in some of the grated parmesan and toss to coat the pasta.
9. Put the pasta into a serving dish and season with salt and pepper, adding as much sauce as you would like.
10. Garnish with more grated parmesan and the remaining basil and parsley.