



Sorrentina Sauce

Ingredients (for 4 persons)

30g Extra virgin olive oil (EVO)	4 basil leaves
1 whole clove of garlic, lightly smashed	150g Parmigiano Reggiano
450g peeled tomatoes	5g salt
	500g Mozzarella

Instructions

1. Crush the peeled tomatoes by hand in a bowl.
2. In a pan, heat the olive oil and add the smashed garlic clove. Cook over low heat until the garlic becomes golden.
3. Remove the garlic from the pan and add the crushed tomatoes and salt. Cook for no longer than ten minutes on medium heat.
4. Turn off the heat and add the basil leaves to the sauce.
5. Cook the pasta in salted boiling water according to package instructions.
6. Once the pasta is cooked strain it and add it to the sauce. Mix well.
7. Still without heat add mozzarella and parmesan cheese to the pasta and sauce mixture.
8. If desired, you can bake the pasta at 200 Celsius in an oven-proof dish for ten minutes, then sprinkle with parmesan cheese.



Scan *the* QR code

for instant access to the digital version of this recipe.
Enjoy the convenience of digital cooking, anytime
and anywhere. Happy cooking!



www.enjoycooking.com

Follow Us on



@enjoycookingcom