



Orecchiette with tomato sugo and basil oil

Serves: 24 - 30 tastes

Source: Adapted from Kitchen Garden Foundation Syllabus



Ingredients

1 packet of orecchiette
2 tablespoons olive oil
1 clove garlic, chopped
1 red onion, diced
2 large tomatoes, diced
400g tin chopped tomatoes
Pinch dried chilli flakes
1 Bay leaf
Salt and pepper to taste

½ packed cup basil leaves, washed
4 tablespoons grated parmesan cheese
3 tablespoons olive oil
1 tablespoon pumpkin seeds
1 clove garlic, chopped

Extra parmesan to serve

Equipment

Knives
Chopping board
Saucepan
Wooden spoon

Small food processor
Measuring cups and spoons
Grater

Large pot for the pasta

What to do:

- Place a large pot of well salted water on the stove and bring to the boil and cook according to packet instructions
- Meanwhile make the sauce
- Add the olive oil, onion and garlic to the saucepan and cook over a medium heat until the onion is translucent
- Add the remaining ingredients and bring to a simmer, cook uncovered for 15 – 20 minutes or until thick and glossy
- Make the basil oil by combining all ingredients in the small processor and whizz well, add a little more oil if the mixture is too dry
- Once the pasta is cooked reserve some pasta cooking water and drain
- Return the pasta to the pot, add the tomato sauce and a little of the reserved liquid. Stir well over a medium heat until the pasta is well coated in the sauce
- Divide pasta into serving bowls topped with a drizzle of basil oil and a handful of extra grated parmesan, serve while hot

