

## SPAGHETTI NAPOLI TOMATO SAUCE

by Master Chef Luca

Serves 5 - INGREDIENTS:

800g peeled plum tomatoes - 1 onion - 2 garlic cloves - basil - salt - extra virgin olive oil - 500g spaghetti

- Fry the finely sliced or blended onion in extra virgin olive oil over a low flame until it became translucent (make sure it doesn't brown, just let it sweat).
- Add peeled tomatoes and keep stirring.
- Add some basil leaves, the garlic cloves and salt to taste
- Keep stirring with a wooden spoon, so that all ingredients will cook evenly.

- After 15/20 minutes stop stirring and check the surface, if in a couple of minutes you can see water on top is not ready yet.
- Simmer until all water is absorbed and the color of the sauce is bright orange.
- Bring water to a boil in a stockpot and add salt to taste
- Gently drop the spaghetti in the boiling water.
- After 1 minute stir well to avoid they stick each other.
- Put your sauce again over the fire.
- Drain spaghetti and add them in the pan with the sauce.
- Add some basil leaves, grated parmesan cheese, extra virgin olive oil and stir.
- Serve your spaghetti with a last drizzle of extra virgin olive oil, some grated parmesan cheese and a basil leaf.

