

ORECHIETTE PASTA WITH GARLIC TOMATOES AND PERLINE MOZZARELLA

SERVES 4

Ingredients:

- 4 cups orechiette pasta
- 6 ripe tomatoes chopped
- 4 cloves garlic, peeled and
- 8 oz Antonio Mozzarella Factory Perlini in water
- 1/3 cup vegetable (or enough to cover the pan)
- 3-4 basil leaves, thinly sliced
- 1/3 cup dry white wine
- Olive oil to taste
- Salt & Pepper to taste

Preparation:

- Heat vegetable oil in a large sauté pan on medium-high heat. Set a large pot with salted water to boil for the pasta.
- Split the garlic in two and sauté in oil until a light golden color. Add the chopped tomatoes, season with salt and pepper, reduce heat to a simmer, and cover until the tomatoes start to break down.
- Once the tomatoes have broken down, remove cover and add the white wine, stir to incorporate well.



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- Add the orecchiette to the boiling water and cook until 'al dente'.
- Check the tomatoes - if these look too dry, reduce heat and you may add a little water. Turn off heat once tomatoes have fully broken down. Adjust seasoning as necessary.
- Once orecchiette are cooked, drain. Add to the tomatoes in the sauté pan and mix until sauce is fully incorporated.
- Transfer pasta and sauce to a serving bowl, add perlini and basil and mix lightly. Serve immediately.