

Tirrena Pasta Recipes

1) Summer

Tirrena tortiglioni with tomatoes, fried basil, and Laudemio ricotta

Ingredients for 4 people

400 grams of tomatoes (yellow, red, green, and black)

2 garlic cloves

1 bunch of basil

Extra virgin olive oil for frying

100 grams of sheep ricotta

50 grams of Laudemio extra virgin olive oil

30 grams of Parmigiano Reggiano, aged 24 months

1 pinch of nutmeg

Clean and wash the tomatoes then peel them by putting them in boiling salted water for 30 seconds then cooling them immediately in water and ice. Dry the peel and put it to dry in the oven at 90 degrees.

In the meantime, mix the ricotta with the Laudemio extra virgin olive oil, Parmesan and nutmeg using a whisk and put the mixture in the fridge to rest.

In a pan, brown the 2 cloves of garlic over low heat then add the deseeded tomatoes cut into small wedges and the fresh basil, setting aside the most beautiful leaves. Season with salt and pepper and cook for 2 minutes.

Cook the pasta al dente and drain it, then let it finish cooking in the pan with the tomatoes. Stir in the Laudemio mixture and serve, garnishing the dish with a few dots of ricotta cheese and the basil leaves fried in olive oil.