

Tomato & Balsamic Spaghetti with Fresh Basil & Burrata



Preparation time: 50 min

Difficulty: Easy

Ingredients

- Balsamic vinegar: 1 tablespoon
- Burrata or buffalo mozzarella: 125g (one whole piece)
- Butter: 1 tablespoon
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- Chilli Flakes: To taste
- Coconut Sugar (or sweetener of choice): 2 tablespoons
- Extra Virgin Olive Oil: 1 tablespoon
- Extra virgin olive oil: for drizzling
- Fresh Basil: 1 bunch, finely chopped (keep a few whole leaves for garnishing)
- Garlic: 5-6 cloves, peeled and crushed or finely grated
- Parmigiano Reggiano: 80g, finely grated
- Pomi Double Concentrated Organic Tomato Paste: 3 tablespoons
- Pomi Organic Strained Tomatoes: 1 jar
- Sea salt: to taste
- Spaghetti: 500g (one package)
- Thick balsamic vinegar: for drizzling

For this recipe we used:

Organic Strained Tomatoes One Jar



Preparation

METHOD

1. Place a large saucepan on medium heat.
2. Add 1 tablespoon olive oil, 1 tablespoon butter, the garlic and chilli, and sauté for 1-2 minutes.
3. Add the concentrated tomato paste and sauté for a further 1-2 minutes.
4. Add the jar of strained tomatoes.
5. Pour $\frac{1}{3}$ cup water into the jar, shake well, and pour the water and remains into the saucepan then simmer for a further 1-2 minutes.
6. Add the sugar, balsamic, finely chopped fresh basil, parmesan, butter, and stir to combine then allow to simmer for 2-3 minutes.
7. Taste for salt and add as needed.
8. Cook the pasta as per packet instructions in salty boiling water.
9. Reserve about a $\frac{1}{2}$ cup of the pasta water.
10. Drain the pasta and add to the sauce, stirring quickly to coat the pasta.
11. If needed, add a little pasta water to loosen the sauce.
12. Top with the burrata or buffalo mozzarella, fresh basil leaves, and a generous drizzle of extra virgin olive oil and balsamic vinegar.
13. Serve immediately and enjoy!