

# RECIPE Baked Pasta with Roasted Tomatoes

## INGREDIENTS

cherry tomatoes  
garlic 3 unpeeled cloves  
basil leaves  
sea salt pinch  
dried pasta 500g.  
pepper pinch.  
parmesan 125 grams.

## PREP TIME

## SERVES

## TEMPERATURE

- WEEKNIGHT MEAL
- DINNER PARTY
- DELICIOUS BREAKFAST
- PERFECT FOR LUNCH
- SLOW COOKING
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**METHOD** First Boil your pasta in a pot of hot boiling water. Strain when nearly cooked as pasta will cook more in the oven.

1. Cut your tomatoes in half lengthways then in half again and place in baking tray. Add unpeeled garlic cloves, sea salt and your finely chopped onion to the tray. Add 2 tablespoons of oil and scatter over a good pinch of sea salt. Place in your preheated oven and cook at 200degreesC. Cook for at least 30 minutes or until tomatoes are soft, (you may need to remove garlic cloves at about 15 minutes).

2. Place cloves on your board and squeeze out the garlic, dispose of the outer clove (skin) and place garlic juice in processor.

Add your roasted tomatoes to the processor, chopped herbs and cracked pepper. Process until smooth then pours into a jug.

3. Grease a baking dish then Toss your tomato sauce through

## Tomato risotto/ roasted tomato sauce

### MAKE SURE YOU HAVE YOUR RECIPE FOR RISOTTO BIANCA READY.

1. Cut your tomatoes in half lengthways then in half again and place in baking tray. Add unpeeled garlic cloves, sea salt and your finely chopped onion to the tray. Add 2 tablespoons of oil and scatter over a good pinch of sea salt. Place in your preheated oven and cook at 200degreesC. Cook for at least 30 minutes or until tomatoes are soft, (you may need to remove garlic cloves at about 15 minutes).

2. Place cloves on your board and squeeze out the garlic, dispose of the outer clove (skin) and place garlic juice in processor.

Add your roasted tomatoes to the processor, chopped herbs and cracked pepper. Process until smooth then pours into a jug.

3. Add your tomato sauce to your risotto at stage 3 of the risotto Bianca recipe. You will add the tomatoes sauce instead of the butter. Keep your pan on the heat till sauce is cooked through, and then remove from heat. You can add goat's cheese, ricotta or parmesan to the risotto if you wish.