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EPISODE 11 - TAGLIATELLE WITH FRESH TOMATO SAUCE

Ingredients for 6 serves:

6 - 8 Roma tomatoes
1 capsicum or bell pepper
½ a zucchini
1 large onion
3 large cloves garlic
150 ml dry white wine
1 tsp thyme
1 tsp oregano
½ tsp sage
1 tsp Ras el Hanout
½ tsp turmeric
¾ tsp chili flakes
½ tsp salt (to taste)
½ tsp ground black pepper
Extra virgine olive oil

Method:

Peel and chop the onion
Peel and crush the garlic
Chop capsicum and zucchini into small cubes
Heat most of the oil in a saucepan over medium heat
Add the onion, garlic and capsicum and cook till the onion is glassy
Add all the herbs and spices and cook for few minutes to let the flavours develop
Bring the heat backup and deglaze the saucepan with the wine
After reducing for 3 or 4 minutes, add the tomatoes and simmer for a further 15 - 20 minutes