



Pasta with
Tomato
&
Burrata

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FOODSERVICE
MALAYSIA

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Pasta with Tomato & Burrata



4 servings



30 minutes

kcal

534 Kcal

INGREDIENTS



Mezze Maniche
Mancini Pasta
360 Grams



Burrata
1 Nos



Peeled Tomatoes
800 Grams



Parmigiano
Reggiano DOP
40 Grams



Extra Virgin Olive Oil
1 Tablespoon



Garlic
2 Cloves



Italian Chili Flakes



Basil Leaves

DIRECTIONS

- Place the burrata on a plate or in a bowl, setting it aside to reach room temperature while you prepare the rest of the dish.
- To make the homemade tomato sauce, heat olive oil in a large saucepan over medium heat. Add the peeled garlic cloves and sauté until they turn golden.
- Add the canned tomatoes to the saucepan, gently breaking them up with a wooden spoon.
- Season the sauce with salt and pepper, tear in some fresh basil leaves, and let it simmer with the lid on over low-medium heat for about 20 minutes.
- Once the sauce has cooled slightly, blend it until smooth using a blender or an immersion blender. Pour the smooth sauce back into the saucepan.
- Meanwhile, cook the pasta in a large pot of boiling salted water. Cook it until al dente, as per package instructions.
- Drain the pasta, reserving some of the pasta water. Add the pasta directly to the saucepan with the tomato sauce. Stir in grated Parmigiano Reggiano and a splash of the reserved pasta water, mixing until the sauce becomes silky and creamy. Add more pasta water if needed.
- Once the pasta is perfectly coated and creamy, remove the saucepan from the heat. Gently place the burrata in the center of the pasta and carefully cut it open.
- Drizzle with olive oil, garnish with fresh basil leaves and red pepper flakes, and enjoy your delicious Burrata Pasta!

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE

