

PENNE WITH SWEET TOMATOES SAUCE

2 Portion | Preparation time 30 min

INGREDIENTS

2 cans / tomatoes
200 ml / cream 36%
1 piece / shallots
1 clove / garlic
1 teaspoon / sugar
100 ml / white wine
50 g / parmesan cheese
1 ball / mozzarella
2 tablespoons / olive oil
Salt, colorful pepper

INSTRUCTION

In a pot, boil salted water for penne. Cook penne for 12 minutes, then strain.

Select the shallot and cut into cubes. Warm up the olive oil in the pan. Put the chopped shallot to a hot pan. When shallot is glazed, add chopped clove of garlic. After 30 seconds, add tomatoes from cans. Tomatoes gently salt, add pepper, sugar and white wine. Reduce the sauce about 10 minutes.

After reducing the tomatoes, blend them so that there are no noticeable pieces of tomatoes. Then add the cream and cook another 5 minutes. Then add the parmesan and continue to stir the sauce for 5 minutes.

After this time, when the sauce thickens, add the previously cooked pasta. The whole is still heated for about 2 minutes.

Break the mozzarella into smaller pieces. The pasta is served with mozzarella and, for example, leaves of sugar peas.

PURCHASE LIST

Penne

cans / tomatoes

Cream 36%

Shallots

Garlic

Parmesan cheese

Mozzarella cheese

White dry vine