

Angel Hair Pasta w/ Red & Yellow Pear Tomatoes , Bocconcini & Basil Roasted Plum Tomato Sauce

Ingredients

1 lb angel hair pasta
1 cup Red pear tomatoes , cut in ½
1 cup Yellow pear tomatoes , cut in ½
½ cup diced bocconcini or mozzarella
1 bun. fresh basil , CHIFFONADE
1 cup Basil oil (see Basics)
4 each garlic cloves, slivered
4 tbsps Lemon oil (see Basics)
3 Slices each Red & Yellow beefsteak tomatoes , cut in half ,Per Order , Garnish plate
3 cups roasted plum tomato sauce
1 tbsps fresh ground black pepper
 salt, to taste

For the Roasted Plum Tomatoes

2 lbs red, ripe plum tomatoes
1 each onion, chopped
1 tbsps garlic, minced
4-6 basil stems, washed and cut
2 tbsps extra virgin olive oil
1 tsp sugar
 salt and pepper, to taste

Method

1. Cut tomatoes in half, seed, toss with oil, salt, and pepper, and lay out on a sheet tray and roast in 375-degree oven until tomatoes blister, about 10-12 minutes.
2. Cool down and peel off tomato skins.
3. Gently squeeze each tomato, and reserve all the juice released by tomatoes on the sheet tray.
4. Gently crush the tomatoes by hand, so that they are crushed, yet chunky.
5. In a saucepot, add olive oil and sauté onions until soft. Add the garlic and basil stems, and sauté until garlic is golden.
6. Add the tomatoes in and stir to mix. Strain the reserved tomato juice, and add in.
7. Bring to a boil, lower flame, and let simmer slowly, stirring constantly.
8. Add the sugar to sweeten tomatoes a little and season with salt and pepper.
9. Simmer sauce about 15-20 minutes on a low flame, check flavor, and keep warm for service.

For the Plates

1. In a pot of boiling, salted water, add pasta and a few drops of olive oil, and stir pasta until it softens a bit. Angel hair tends to clump, so the oil in the water will help it not to stick.
2. Add lemon oil and slivered garlic to a sauté pan and cook until golden. Add red and yellow tomatoes and toss just to wilt tomatoes.
3. Add in a handful of fresh basil leaves, and toss to wilt.
4. Season with salt and pepper.
5. Add in diced bocconcini and toss to melt. Set aside.
6. Drain pasta and toss with some lemon oil, salt, and pepper.
7. Ladle 2 ounces of the reserved tomato sauce into 6 warm bowls.
8. Using a pasta fork, twirl angel hair into even mounds in each bowl.
9. Top each with the diced tomato, mozzarella, and basil mixture.
10. Garnish each plate with some more chiffonade basil and some romano or parmigiano cheese if desired.