

Fettuccine Napolitana (serves 4 Entrée's)



Ingredients:

250g Dry Fettuccine Pasta
800g Crushed Tomatoes
1 large Brown Onion
10 large sweet Basil Leaves
1 Teaspoon Garlic
1 Tbs Tomato Paste
1 Tbs Sugar
50 ml Olive Oil
50 ml Thickened Cream
Salt and Pepper to taste
1 cup Parmesan Cheese or your favourite Grated cheese (optional)

Method

Heat up a pot of water and bring to the boil. Cook off your dry fettuccine for approx 5 minutes and remove and cool in cold running water. Dice up onion and basil leaves into small pieces. Wipe out pot and return back to the heat. Once hot add the olive oil and heat for 10 seconds. Add the onion, garlic and basil leaves and mix around for 2 minutes. Make sure not to burn. Add the tomatoes and sugar and bring to a simmer while still stirring. This will dissolve the sugar. Add in the tomato paste and mix well. Continue to simmer for 2 minutes. Add thickened cream and mix through. Take off heat and add the cheese and mix evenly, followed by adding the salt and pepper to taste. Add the Fettuccine and serve. Garnish with fresh Basil leaves.