



PEZZULLO SPAGHETTI "CAPRESE" WITH CHERRY TOMATOES FROM SORRENTO

Ingredients: 4 serves

350 g Pezzullo Spaghetti
1 kg cherry tomatoes from Sorrento
150 g buffalo mozzarella
4 garlic cloves
Extra virgin olive oil, to taste
Salt, basil and oregano, to taste

To garnish:

Basil sprouts

Preparation:

Wash and cut some cherry tomatoes in thin slices, season with salt, oregano and extra virgin olive oil.

Chop the remaining cherry tomatoes into small cubes.

Meanwhile drain the mozzarella from its water and chop it into small cubes seasoning with a pinch of salt and oregano.

Heat the extra virgin olive oil in a large skillet over medium-high heat until very hot and smoking.

Add the garlic cloves. Sautè for 2 minutes.

Reduce the heat to medium and add the chopped tomatoes.

Remove the garlic cloves and add the basil.

Cook Pezzullo Spaghetti according to package directions until tender yet al dente.

Add the spaghetti to the pan with tomatoes, season with extra virgin olive oil and salt.

Toss over high heat for 1 minute.

Put the thin slices of tomato in a dinner plate trying to form a circle, put on the spaghetti and add the shredded mozzarella. Garnish with basil. Serve.

