

LINGUINE WITH OVEN DRIED TOMATOES AND PESTO

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MY FAVOURITE TYPE OF PASTA, IT'S LIKE SQUASHED SPAGHETTI. THE TOMATOES TASTE FANTASTIC WHEN YOU DRY THEM YOURSELF. WELL WORTH THE WAIT.

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CANNON
THE ART OF COOKING

INGREDIENTS

500g linguine
1 punnet Santini cherry plum tomatoes
4tbsp olive oil
2tbsp fruit sugar
Sea salt
Freshly ground white pepper
Splash red wine vinegar
190g basil pesto
100mls extra virgin olive oil
Freshly grated parmesan
Basil leaves to garnish

METHOD

Preheat Oven to 100°C

Slice the tomatoes in half lengthways and place cut side up on a baking tray.

Drizzle with olive oil and sprinkle with the fruit sugar, sea salt, white pepper and the vinegar.

Bake in the oven for 1 hour. The tomatoes should semi dry and not completely dry out.

Cook linguine in boiling salted water as usual, strain in a colander and place back into the pan.

Mix the pesto with the olive oil and stir through the linguine.

Serve in warm bowls sprinkled with the semi dried tomatoes and the fresh basil leaves.