

GUASTELLO'S VILLAGE MARKET

Tomato Sauce with Basil and Brie

Serves 4

Ingredients

1 large garlic clove, finely chopped
1 ½ lbs. fresh, ripe tomatoes, seeded and coarsely diced
8 oz. Brie cheese, rind removed, cut into ½ inch cubes
¼ cup of fruity olive oil
½ tsp. salt or to taste
Freshly ground black pepper
½ cup fresh basil leaves, cut into strips
Freshly grated Parmesan cheese
Recommended pasta: 12 oz. of farfalle, penne rigate, or linguine

Instructions

Combine garlic, tomatoes, Brie cheese, olive oil, salt and pepper in pasta serving bowl. Set aside to warm at room temperature or, preferably, place the bowl (be sure it's heatproof) over the pasta pot to warm the ingredients while heating the water. (Do not stir the sauce while it's warming; wait until it's tossed with the pasta.) Once the water comes to a boil, remove bowl and set aside.

Cook pasta in large pot of boiling salted water until al dente. Drain pasta well and immediately add to sauce in bowl. Sprinkle with basil and toss until combined. Serve at once with Parmesan cheese. Pass the peppermill.

Credit: Susan Costner