Elvea, festa all'italiana

Pasta alla Bruna Vitelli

Ingredients for 2 Persons

100 g	00-flour
100 g	semola flower
2	eggs
1 clove	garlic
400 g	ELVEA peeled whole tomatoes
leaves	fresh basil
	parmesan cheese
	olive oil
	pepper
	salt

Preparation

Mix an egg with the 00-flower. Then add the semolina flour and the second egg. Knead into a firm dough.
Wrap the dough in a layer of plastic wrap and let it rest in the refrigerator.
Meanwhile, make the sauce. Fry a clove of garlic in a dash of olive oil. Add the whole peeled tomatoes and gently mash them with a fork.
Season with pepper from the grinder and let the sauce simmer gently on a low heat.
Now roll out the pasta dough with a rolling pin and then pass it through the pasta machine. Use the accessory to make spaghetti.
Cook the spaghetti al dentein plenty of salted water.
Remove the clove of garlic from the sauce and then add a few leaves of fresh basil. Drain the pasta and mix it with the sauce.
Divide the pasta between two plates.

Finish with parmesan cheese and fresh basil.