

## ***Salsa Estiva***

*John's favourite sauce for pasta is the following summer sauce.*

### **INGREDIENTS**

#### **For 6 serves**

12 firm sun-ripened tomatoes  
6 tablespoons EVOO olive oil  
6 garlic cloves  
1 cup fresh basil  
3 chillies, chopped  
1 red onion  
Salt and pepper to taste

### Method

Peel and de-seed the tomatoes, which should be very ripe and firm. Plant ripened tomatoes are best. (Definitely not flowery or watery).

Chop the cleaned tomatoes, the basil, red onion and the garlic coarsely.

Put all the above ingredients together with the chilli into a blender and blend to a fine puree adding the oil, salt and freshly ground black pepper.

Add the oil while blending. The sauce is ready when it goes from a watery texture to a creamy look.

Keep the sauce at room temperature in a glass container until required.

Cook 600g of pasta (fresh preferably) and warm the sauce quickly in a frying pan. (Don't overcook the sauce as it may separate.) The sauce can be used uncooked.

It is possible to keep the sauce in a good fridge for up to five days in summer. When reheated, however the oil tends to separate from the suspension.



THE  
GOURMET  
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**Giovanni (John)**  
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