by Reena Malhotra



# rare recipes

# **Pasta Recipes**



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# CHEESE AND TOMATO PASTA

## **Ingredients** :

Fusilli / Penne Pasta	4 Cups – Boiled
Milk	<sup>1</sup> / <sub>2</sub> Cup - Boiled
Butter / Nutralite	2 Tablespoons
Amul Cheese Spread / Mozzarella Cheese	4 - 6 Tablespoons
Olive Oil / other Cooking Oil	2 Tablespoons
Tej Patta (Bay Leaves)	2
Subut Kali Mirchi (Black Pepper Corn)	4 - 6
Onion – Small – Chopped	1
Garlic – Crushed	2 Teaspoons
Tomatoes	5 - 6 (400 grams)
Tomato Puree – Kissan / Dabur	2 Teaspoons
Tomato Ketchup	1 Teaspoon
Oregano Flakes / Powder	1 Teaspoon
Salt	As per Taste
White Pepper	As per Taste

## To make Pasta Sauce :

- Put Tomatoes in boiling Water for 5-6 minutes
- Remove Tomatoes from Water and Blanch (remove outer skin) the Tomatoes
- Grind the Blanched Tomatoes in a Mixer and remove the ground Tomato Pulp in a Bowl.

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- Heat a Pan with Olive Oil / other Cooking Oil,
- Add Tej Patta (Bay Leaves)
- Subut Kali Mirchi (Pepper Corn) 4-6
- Sauté for a few minutes
- Add Garlic Crushed 2 Teaspoons
- Onion Small Chopped
- Sauté for a few minutes
- Add the Tomato Pulp.
- Allow to simmer, for 10-15 minutes until the sauce reduces a little.
- Add Tomato Puree Kissan / Dabur 2 Teaspoons
- Add Tomato Ketchup 1 Teaspoon
- Add Salt-to-taste
- Allow to simmer, for some time
- Add Oregano Powder
- Remove and discard the Tej Patta and Kali Mirchi
- The Pasta Sauce is ready.

# To complete the Preparation :

- Heat another Pan and melt the Butter in the Pan
- Toss the boiled Pasta in it
- Sprinkle some Salt and White Pepper (as per taste)
- Pour the Pasta Sauce, just prepared in the Pan and mix well.
- Take 1/2 Cup Hot Milk and mix it with Amul Cheese Spread / Mozzarella Cheese 4 Tablespoons

1 Teaspoon / as per taste

- Put it on Hot Pasta in the Pan and mix well.
- Transfer in serving dish
- Sprinkle grated cheese and serve Hot.