

Fresh Pasta with Tuna

A recipe combining many delicious elements of the Mediterranean way of cooking and eating.

Ingredients:

Pasta

600 g plain flour
6 whole eggs
2 tsp salt
4tsp olive oil

Pasta sauce

1 bottle of tomato pasatta
2 garlic cloves
1 tblsp sugar
1 ½ tsp salt
¼ cup olive oil
12 basil leaves
1 large tin tuna (Sirena brand is recommended, if available)



Directions:

For the Pasta: Mix and knead dough then rest for ½ hr.

Cut into approx. 8 pieces and roll in a pasta machine starting on the thickest setting then working down to the thinnest setting.

Boil in salted water when sauce is ready

For the Sauce: Bring all ingredients except basil to the boil then add basil and blend.

Add tinned tuna

Add cooked pasta and toss with olive oil.

Note: Fresh tuna can be used instead of canned tuna. Chop into cubes and add to tomato sauce once it reaches the boil.