



CHERRY TOMATO SAUCE WITH SPAGHETTI

INGREDIENTS

- 450g pack of spaghetti
- 3 packs of cherry tomatoes
- ½ cup of extra virgin olive oil, K76 olive oil preferred
- 4 garlic cloves, still in skin
- Salt and freshly cracked pepper
- Handful of fresh basil

In a parchment paper lined baking sheet, add tomatoes, garlic and olive oil. Season generously with salt and a few cracks of freshly ground pepper. Mix around so that all seasonings are evenly distributed on tomatoes and garlic. Place in a preheated 400°F degree oven and bake for 45 minutes or until tomatoes are nicely blistered.

Allow to cool slightly and then very carefully, pour the tomato mixture into a saucepan and remove the garlic from its shell and add back into the tomatoes. Pan should be large enough to hold the pasta once it is cooked. Using a potato masher, mash the tomatoes and garlic pieces well until it's a nice, creamy consistency. Put heat on low and add a handful of basil, gently stir to combine.

Cook pasta in salted water until al dente, 1 minute less than time noted on cooking instructions. Before draining the pasta, remove one cup of cooking water and set aside. This pasta water can be used to loosen up the sauce if needed before adding the pasta.

Once pasta is cooked, drain and add to the same pot that the tomatoes are cooking in. Stir to combine and serve!



PASTA AGLIO E OLIO

INGREDIENTS

- 454g of spaghetti
- ¾ cup of extra virgin olive oil, preferably from Kitchen76
- 4 garlic cloves
- 8 anchovy fillets
- Pinch of chili pepper, optional
- 2 tbsp of chopped parsley, optional
- 2 ½ tbsp of dry breadcrumbs
- Grated Parmigiano Reggiano for serving

In a small, shallow saucepan, add the olive oil, garlic and anchovies with the chili, if using. Turn the heat to low and watch carefully. When the oil starts to bubble, use the back of a fork to break apart the anchovies so that they melt into the olive oil.

Maintain a gentle simmer and cover with a lid. Cook for 12 to 15 minutes, gently stirring every few minutes. Be sure the garlic doesn't burn, as it must cook gently and turn golden.

Cook pasta in salted water until al dente, 1 minute less than the time noted in the cooking instructions. Before draining the pasta, remove one cup of cooking water and set aside.

While the pasta is cooking, place breadcrumbs in a small frying pan and toast over medium-low heat, stirring often until golden brown.

Drain the pasta and add it to the saucepan with the olive oil mixture. Toss well to coat, adding a little reserved pasta water at a time as needed to loosen the sauce. Top with toasted breadcrumbs and grated Parmigiano Reggiano. Add chopped parsley if desired.

PAIRING

Both the Cherry Tomato Sauce Spaghetti and Aglio e Olio pair beautifully with Two Sisters Vineyards Sauvignon Blanc. The wine's crisp acidity balances the richness of the olive oil, bringing freshness to each bite. In the cherry tomato spaghetti, fresh basil echoes the wine's own basil notes, creating a particularly harmonious pairing.