

TUSCANY



TONIGHT

BY MARCHESI DE' FRESCOBALDI

FRESCOBALDI ITALIAN RECIPES

Drunk man's tagliolini pasta

Serves 4

Ingredients:

3/4 pound fresh tagliolini

1 ounce butter

3.5 ounces fresh tomatoes concasse

2 field rucola clusters

3.5 Tbsp brandy

1 garlic clove

salt and pepper

Melt the butter in a saucepan and add minced onion and the garlic clove. Simmer and throw out the garlic, add the tomato, salt and prepare the brandy. Cook for about 5 minutes and lastly add the rucola. Stir the sauce for 2 minutes and place the tagliolini cooked al dente. Amalgamate and serve warm.