



Elvea, festa all'italiana

Pasta alla Sorrentina



Ingredients for 2 Persons

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|---------------|------------------------|
| 200 g | spaghetti |
| 5 tablespoons | olive oil |
| 4 cloves | garlic |
| 1 can | ELVEA Cubetti - Garlic |
| leaves | fresh basil |
| | sea salt |
| 125 g | buffalo mozzarella |
| | parmigiano reggiano |

Preparation

Cook the spaghetti “al dente” in a pot of boiling, salted water (1 tablespoon of sea salt)

Put a frying pan on a medium low heat and add the olive oil and the finely diced garlic. Slowly heat up the pan.

Add the tin of Elvea Cubetti to the pan. Stir well and make sure the tomatoes heat through evenly.

Add the basil to the garlic-tomato mixture.

Drain the pasta and add it to the pan together with the buffalo mozzarella. Stir well until combined.

Serve the Spaghetti alla Sorrentina in deep plates and sprinkle with a copious amount of Parmigiano Reggiano cheese. Garnish with fresh basil.

