

Quick Fresh Tomato Sauce

(/recipes/1017650-quick-fresh-tomato-sauce)

By David Tanis | Time: 30 minutes | Yield: About 2 1/2 cups

Ingredients

5 pounds tomatoes
¾ teaspoon salt
2 tablespoons olive oil
1 tablespoon tomato paste
1 garlic clove, halved
1 basil sprig
1 bay leaf

Preparation

Step 1

Cut tomatoes in half horizontally. Squeeze out the seeds and discard, if you wish. Press the cut side of tomato against the large holes of a box grater and grate tomato flesh into a bowl. Discard skins. You should have about 4 cups.

Step 2

Put tomato pulp in a low wide saucepan over high heat. Add salt, olive oil, tomato paste, garlic, basil and bay leaf. Bring to a boil, then lower heat to a brisk simmer.

Step 3

Reduce the sauce by almost half, stirring occasionally, to produce about 2 1/2 cups medium-thick sauce, 10 to 15 minutes. Taste and adjust salt. It will keep up to 5 days in the refrigerator or may be frozen.

Pasta With Fresh Tomato Sauce and Ricotta

(/recipes/1017651-pasta-with-fresh-tomato-sauce-and-ricotta)

By David Tanis | Time: 30 minutes | Yield: 4 to 6 servings

Ingredients

1 pound dried pasta, such as farfalle or penne
Salt and pepper
2 tablespoons butter, softened
Crushed red pepper (optional)
2 ½ cups Quick Fresh Tomato Sauce, warm (see recipe (<http://cooking.nytimes.com/recipes/1017651-quick-fresh-tomato-sauce>))
6 ounces ultra-fresh ricotta, at room temperature
Grated pecorino
Basil leaves, for garnish

Preparation

Step 1

Cook the pasta in a large pot of well-salted water, making sure to keep it quite al dente.

Step 2

Put butter in a wide deep skillet over medium heat. Add drained pasta to the pan and season with salt, pepper and crushed red pepper, if using.

Step 3

Add tomato sauce gradually and stir to coat pasta, using only enough sauce for a light coating (you may not need the entire 2 1/2 cups).

Step 4

Transfer pasta to a warm serving bowl and dot top with spoonfuls of ricotta. Sprinkle lightly with pecorino and garnish with a few torn basil leaves.