

February IN THE ISSUE



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COVER RECIPE ❖

Tomato & Gorgonzola pasta

SERVES 4

6-8 ripe plum tomatoes, cut in half

2 garlic cloves, peeled, finely chopped

around 15 basil leaves

50g unsalted butter, at room temperature

175 Gorgonzola cheese, preferably a creamy, sweet variety or Dolcelatte, crumbled into chunks

100g freshly grated Parmesan salt and freshly ground black pepper

350g penne pasta

Preheat the oven 200°C/Gas Mark 6. Lightly oil a baking tray and lay the tomatoes on it. Scatter over the garlic, some salt and pepper, half the basil and a little olive oil. Place in the oven to roast for about 30-40 minutes.

Meanwhile, cook the pasta in a saucepan with plenty of boiling salted water for 10-13 minutes, until al dente. Once it's cooked, drain, toss with the butter and Parmesan, and season well. Place in a large warmed serving dish.

Remove the tomatoes from the oven and fold into the pasta, making sure you get all of the lovely juices. Next, carefully fold in the Gorgonzola so as not to break the tomatoes up too much, and scatter over the remaining basil leaves. Serve at once.

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