



Rigatoni with Balsamic Tomato Sauce

Rigatoni with Tomato Sauce and Balsamic Vinegar



Easy



4 Servings



45 min.



Rigatoni are among the most popular types of pasta in Italy. Their name comes from the Italian word “riga,” meaning “line,” and they originated in Rome. Rigatoni from Rome, balsamic vinegar from Modena, and tomatoes from Parma: With these three classic Italian ingredients, you can whip up a classic Italian pasta dish in no time. Serve it with plenty of sauce, which the rigatoni—with their ridged surface—absorb wonderfully. Eccellente!

Ingredients

500 g rigatoni pasta
3 cans of ORO di Parma
chunky tomatoes with
herbs (425 ml each)
1 shallot
2 garlic cloves
1 tsp sugar
2 tbsp Aceto Balsamico di
Modena
1 can ORO di Parma
double-concentrated
tomato paste (70 g)
1 pinch of cayenne pepper
1 sprig of rosemary
Extra virgin olive oil, sea
salt, freshly ground
pepper, fresh basil for
garnish

Step 1: The Preparation

Peel the garlic and shallot, then mince both finely. Remove the fresh rosemary from the stem and mince it finely as well. Alternatively, you can use dried rosemary.

Step 2: The Balsamic Tomato Sauce

Heat the olive oil in a pot and sauté the garlic and shallot briefly. Then add the sugar. Once it has dissolved slightly, stir in the tomato paste. Sauté briefly, deglaze with the balsamic vinegar, and add the chopped tomatoes with herbs. Finally, season your balsamic tomato sauce with about 1 tablespoon of sea salt, pepper, and cayenne pepper. Let the balsamic tomato sauce simmer gently for about ½ hour.

Step 3: The Rigatoni

For this rigatoni recipe, bring salted water to a boil in a pot and cook the rigatoni according to the package directions. We recommend cooking the pasta until it's al dente. Once your rigatoni is done, simply drain it and return it to the pot.

Step 4: The Finale

Just before serving, add the rosemary to the sauce and toss it with the pasta. Mix well, divide among plates, and garnish with fresh basil. Buon appetito!

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www.oro diparma.de/en/italian-recipes