

Orrechiette with tomatoes, basil and ricotta

<p>Ingredients</p> <p>Orecchiette 320g(you can also use shell pasta) Cherry tomatoes 350g Garlic clove 1 Parmesan 50g Basil leaves 3tbs Ex. V. olive oil 1tbs Ricotta 200g</p>	<p>Equipment</p> <ul style="list-style-type: none">• large saucepan or stockpot• knives• chopping boards
<p>What to do</p> <ol style="list-style-type: none">1. Cut the tomatoes in half and squeeze out the juice and seeds. Peel and chop the garlic finely. Grate the Parmesan. Wash the basil.2. Combine the tomatoes and garlic, season, add the oil and toss to combine. Let marinate for 15 minutes. Put the ricotta in a bowl, season and stir.3. .Cook the orecchiette in boiling salted water until al dente, then drain.4. Gently heat the tomato mixture and add the drained orechiette, stirring gently to combine. Finally stir in the ricotta.5. Serve with Parmesan..	