

# BUCATINI PASTA

## WITH ROASTED TOMATO SAUCE AND STECCA GARLIC BREAD



SERVES 4

### INGREDIENTS:

#### ROASTED TOMATO SAUCE

6 pounds assorted garden tomatoes  
10 large cloves of garlic  
1 cup extra virgin olive oil, divided  
1 teaspoon kosher salt  
10 fresh basil leaves

#### STECCA GARLIC BREAD

1 loaf of Macrina Bakery Stecca  
4 tablespoons butter  
2 cloves of garlic  
1/2 teaspoon fresh rosemary  
3/4 cup Parmesan cheese, grated

#### BUCATINI PASTA

1/2 teaspoon salt  
3/4 pound bucatini pasta  
2 cups roasted tomato sauce  
1/4 cup Parmesan cheese, shaved  
1/4 cup extra virgin olive oil  
1 teaspoon fresh rosemary, coarsely chopped

#### TO MAKE THE ROASTED TOMATO SAUCE

Preheat oven to 375 °F and line two rimmed baking sheets with parchment paper.

Wash and core tomatoes. Cut in half and place in a large bowl. Peel garlic cloves and crush with the flat side of a knife. Add to bowl. Add 1/4 cup of olive oil to the tomatoes and garlic. Toss to coat and pour out onto the prepared baking pan. Season with salt and roast for approximately 40 minutes, or until the edges turn brown.

Let cool for 15 minutes. Add roasted tomatoes and garlic to a food processor. Pulse the mixture and add the basil and remaining olive oil. Puree until all is combined and smooth. Check seasoning, adding salt and pepper if needed.

Ladle into sterilized pint canning jars and fit with lid. Boil in a canning pot totally submerged in water for the designated time per your canning instructions.

#### TO MAKE THE GARLIC BREAD

Preheat oven to 350 °F and line a baking sheet with parchment paper.

Cut Stecca bread in half horizontally, place cut side up on the baking sheet.

Peel the garlic and crush each clove.

In a sauté pan over medium heat, add the butter, garlic and rosemary. Melt and cook butter slowly until the cloves and butter brown. Remove from the heat and let cool for two minutes.

Discard garlic cloves. Using a pastry brush, liberally brush garlic butter onto interior surface of bread. There may be some extra so set that aside.

Sprinkle Parmesan over bread. Drizzle any remaining butter over the cheese.

Bake in oven for 15 minutes or the bread is slightly brown but still soft in the center.

#### TO MAKE THE PASTA

Fill a large pot with water and salt. Bring to a boil and add in bucatini pasta. Simmer for 10-15 minutes until the pasta is al dente.

Strain pasta but reserve one cup of the water to thin sauce.

Warm one jar of roasted tomato sauce in a large pan and add enough pasta water to thin sauce. Add in cooked pasta and toss. Cook for two minutes to blend flavors. Check for seasoning and divide onto four plates.

Top each plate of pasta with Parmesan cheese, a drizzle of extra virgin olive oil and a sprinkle of fresh rosemary.

Slice the garlic bread and serve with the pasta...delicious!