

Three Italian Takes On Spaghetti And Tomato Sauce

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“Come on, let’s make (or – in the lazy version—make me) some spaghetti with tomato sauce.” If you’re Italian, you’ve uttered this sentence hundreds of times. For those who love Italian cooking – and love to experience it – pasta is true comfort food and everyone loves the red version, even children and picky eaters. But watch it! Despite its simple name, there are infinite nuances to this dish and the delicious combo of pasta and tomato is a challenge for any chef. Particularly the top ones, who go to great lengths to keep improving their recipe in search of the perfect one that will evoke delightful memories and include the best products.

We asked Andrea Berton, Viviana Varese and Davide Scabin to reveal their version of “spaghetti with tomato sauce.”



ANDREA BERTON

Born in Friuli, Andrea Berton has worked with Gualtiero Marchesi and Alain Ducasse, among others, and now heads his own Ristorante Berton (www.ristoranteberton.com), vaunting a Michelin star, in Milan. For his version of spaghetti with tomato sauce, he chose fresh pasta and grape tomatoes.

FOR THE SPAGHETTI:

375 g (3 cups) pasta flour
125 g (1 cup) semolina
200 g (3/4 cup) pasteurized egg yolks
2 whole eggs
35 g (2 1/4 tbsp) water

Knead all the ingredients. Cover in plastic wrap and refrigerate for 24 hours. Roll the dough out to a thickness of 0.2 inches, forming sheets measuring 8 x 4 inches, and use the chitarra pasta cutter to make spaghetti. Twirl the spaghetti into nests weighing 3.5 ounces each.

FOR THE CREAM OF TOMATO:

300 g (10.5 oz) fresh grape tomatoes
30 g (1 oz) fresh basil
5 g (7/8 tsp) Maldon salt

Marinate all the ingredients. Blend well until smooth. Pass the sauce through a sieve.

TO GARNISH:

10 g (0.35 oz) julienned fresh basil
extra virgin olive oil
salt and pepper
cream of Taggiasca olives

Cook the spaghetti in plenty of salted boiling water. Drain when done and toss in a skillet with the raw grape-tomato sauce. Add the julienned basil, salt, pepper, Page 2 a drizzle of oil. Smear each plate with a little Taggiasca olive sauce and place the warm spaghetti on it.

