



The challenge is to just slightly heat the mozzarella and to serve immediately, without causing a giant mozzarella-bubble-gum. Claudia prefers the mozzarella di buffalo for its stronger taste.

winter caprese

min

olive oil
3 cloves of garlic
3 dried red chillies
4 small tins of peeled tomatoes
1 large handful of basil leaves

salt
4 mozzarella cheeses
1000 g penne lisce
black pepper
1 baguette



1. Peel the **cloves of garlic** and fry them together with the **chillies** in hot **olive oil**. To intensify the impact of the chillies crumble them before adding.



2. Add the peeled **tomatoes** and boil down the mixture slightly, season to taste (only with salt). Leave it simmering for a while.



3. Wash the **basil** and add half of it to the boiling sauce.



4. Cook the **penne lisce** in boiling salted water al dente.



5. Slice the **mozzarella** and top the sauce with the slices (do not stir!!!).



6. Serve the dish by dividing the **penne** between the plates and adding the **tomato mozzarella sauce**. Add some leaves of fresh **basil** to contrast both taste and color and sprinkle with freshly ground **black pepper**. Serve it with some **baguette**.

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