

Schiaffoni del calzolaio

(Schiaffoni made 'shoe maker' style)

INGREDIENTS

- 1 lb Garofalo Schiaffoni
- 1 lb fresh or peeled tomatoes
- ¼ cup white wine
- 2 cloves of garlic
- Red pepper
- basil
- Parsley
- Oregano
- Extra virgin olive oil
- Salt

PREPARATION

Place extra virgin olive oil, one clove of garlic and red pepper flakes in a pan. Add white wine and tomatoes and cook on a high heat until the excess liquid is evaporated; the sauce is meant to be fresh and not over cooked. Near the end add parsley and chopped basil. Cook the Garofalo Schiaffoni in plenty of salted water and cook until *al dente*. When ready mix with the sauce, finishing with a large pinch of oregano.