

Spaghetti Neapolitan

Ingredients

Spaghetti	Onion	Tomato puree
Tomatoes	Bay leaf	Olive oil
Garlic	Oregano	Fresh Parmesan cheese

Seasoning

Salt & pepper Sugar



The Steps

The Sauce

Immerse the tomatoes into hot water for a few minutes. Then remove and dip them into ice water.

Peel, deseed and cut the tomatoes into small cubes.

Dice onion and garlic.

Heat up olive oil in a pan with bay leaf. Fry the diced onion and garlic.

Add the tomato puree. Continue frying the ingredients till golden brown.

Mix the chopped fresh tomatoes into the pan. Season with sugar, salt & pepper. Simmer for 45 minutes to 1 hour.

The Spaghetti

Bring water to boil. Add spaghetti. Pour olive oil and salt into the water.

Discard hot water when spaghetti is cooked.

Add more olive oil.

To serve

Pour sauce over spaghetti. Sprinkle fresh Parmesan cheese.

Garnish with English parsley.

Done!



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Cooking Tips:

1. Choose ripe tomatoes to shorten cooking time.
2. Dip tomatoes into hot water, followed by ice water for easier peeling.
3. Simmer the sauce till it's slightly thick, yet not too watery.
4. To tell if the spaghetti is cooked, break one piece and check the cross section. Yellow ring with white centre means it is not cooked yet.