

PASTA WITH CAPRINO ROMANO (GOAT CHEESE)



INGREDIENTS

200g pasta (spaghetti, penne, or your choice)
150–200g Caprino Romano (goat cheese), grated or crumbled
8 basil leaves, torn
3 tbsp olive oil
2 garlic cloves, crushed
Sea salt & pepper
600g passata (tomato sauce base)
60ml water

PROCEDURE

Make the sauce:

Heat olive oil in a pan over medium heat, add garlic and sauté until fragrant. Pour in passata and water. Simmer for 20–30 minutes, stirring occasionally. Season with salt & pepper.

Cook the pasta:

Bring a large pot of salted water to a boil. Cook pasta until al dente, then drain (reserve a little pasta water).

Combine the Ingredients:

Add the cooked pasta into the tomato sauce and toss well. If needed, add a splash of pasta water to loosen the sauce.

Add the Goat cheese:

Turn off the heat and mix in the Caprino Romano. Stir gently until it melts slightly and becomes creamy

To Finish(Optional):

Add fresh basil, drizzle a little olive oil, and top with extra goat cheese if desired.