

## Broad Bean & Tomato Pasta

This is just a basic tomato sauce but with the addition of wonderfully fresh Broad Beans and served with whatever your favourite pasta happens to be. You can of course leave out the beans and simply serve the pasta with the tomato sauce, or substitute a different bean such as Borlotti when they're in season.

I've recently discovered an English cheese made by Twineham Grange Farms in West Sussex. It's an "Italian style premium cheese" or in other words an English Parmesan. It has a distinctive, nutty taste, a bit like Gruyere and it's well worth a go. It's available from Sainsburys.



Serves 2

450 grms **Tomatoes**, peeled, de-seeded and chopped (or use a tin if you prefer)  
1 tbs tomato pureé (this is optional - you may not need it if your tomatoes are ripe, ready and have good flavour but I always add it if I'm using tinned tomatoes)  
3 or 4 cloves of **Garlic**, crushed  
1 **Onion**, chopped  
150 grms **Broad Beans**  
1 tbs Balsamic vinegar  
1 handful of **Basil** leaves  
1 handful Twineham Grange cheese (or use Parmesan)  
1 tbs Olive Oil  
Maldon Sea Salt  
Black Pepper  
As much of you favourite pasta as you can eat

Heat the olive oil in a pan and add the onion. Fry gently for four or five minutes until the onion has softened then add the crushed garlic and fry for a further minute. Stir in the chopped tomatoes (or the tinned tomatoes and and tomato pureé), the Balsamic vinegar and Broad Beans. Simmer gently for ten minutes or until the beans have begun to soften. Reserve one third of the Basil. Roll the remainder into a cigar shape, shred finely and add to the tomato sauce. Season with salt and pepper.

Take your favourite pasta (I like Fusili) and cook as instructed on the packet. It's up to you how you cook it - it's al denté for me but if you like it softer then feel free.

Drain the pasta and add to the tomato sauce. Stir for a couple of minutes so that the pasta absorbs some of the sauce. Serve with grated cheese and the reminder of the Basil torn and scattered over the top.