

## *Fresh Tomato & Pancetta Pasta*

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The late summer brings with it more beefsteak, Roma, cherry, teardrop, pear, grape, round and truss tomatoes you could ever hope for.

Whether sliced, drizzled with extra virgin olive oil and sprinkled with sea salt or tossed through freshly cooked pasta, tomatoes grown on the vine and ripened under the sun cannot be beaten.

This spaghetti dish is an easy meal that relies on the best available tomatoes and pasta you can afford. If yellow cherries or teardrops can't be found or are not in the budget replace them with some Romas or red cherry tomatoes.

### **INGREDIENTS**

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- 2 whole red chillies
- 4 cloves of garlic
- ½ cup extra virgin olive oil
- ¼ cup white wine vinegar
- 1 small red onion finely sliced
- 250g punnet yellow or teardrop cherry tomatoes
- 250g punnet red or grape cherry tomatoes
- 500g of Beefsteak, Roma, truss or round tomatoes – anything that has a tanned skin and a blush of colour
- 200g Kalamata olives (pitted and halved)
- ¼ bunch mint, picked and washed
- ¼ bunch basil, picked and washed
- 200g of day old sourdough bread, pulsed in a food processor to resemble coarse breadcrumbs
- 100g butter
- 2 cloves garlic, finely diced
- 10 slices of pancetta (flat is best for this but round can also be used)
- 500g Spaghetti
- Some shaved parmesan for serving

## **DIRECTIONS**

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1. In a large bowl add the onions, Kalamata olives, extra virgin oil and white vinegar. This allows the onion to pickle while you prepare the tomatoes.
2. Take the larger tomatoes, halve and scoop out the seeds. Roughly chop, and add to the onion mix. Squash the cherry tomatoes with your hands and add to the bowl. Toss to combine and season to taste, set aside.
3. In a large pan over a medium heat cook off the strips of pancetta until they are crispy. Transfer to a plate and set aside.
4. In the same pan with all the lovely pancetta juices add the butter (100g) and the garlic. Cook the garlic till soft and then add the coarse breadcrumbs. Stir continuously until the crumbs are golden and crunchy. Set aside.
5. Meanwhile cook the Spaghetti in a large saucepan of boiling salted water until al dente, drain and add to the tomato mix, toss to combine. Add the mint and basil and turn out onto serving bowls. Scatter the garlic crumbs, parmesan and crispy pancetta on top.