

Buffalo Mozzarella Girasole with Golden Tomato Broth

Servings: 6

INGREDIENTS

- 2 oz Cross Valley Farms® shallot, chopped
- 2 oz Cross Valley Farms garlic, chopped
- 4 oz Rykoff Sexton™ extra-virgin olive oil
- 6 ea Cross Valley Farms yellow tomatoes, seeded and roughly diced
- 2 oz Hilltop Hearth® sugar
- 1 oz Cross Valley Farms oregano, fresh chopped
- tt salt
- 2 T Monarch® white pepper
- 6 oz Thirster® lemon juice
- 18 oz Chef's Line™ buffalo mozzarella girasole
- 1 c Roseli® Parmesan, grated
- 1 c Cross Valley Farms fresh basil, chiffonaded

PREPARATION

In a sauté pan, cook shallots and garlic in oil for 1 minute. Add tomatoes, sugar, oregano, salt and pepper. Cook for 5 minutes. Deglaze pan with lemon juice and water. Bring to a heavy simmer then remove from heat. Puree mixture in blender, then strain.

Return sauce to pan and bring to a simmer. Adjust seasoning to taste. Add in pasta and simmer until pasta is cooked through. Serve with grated Parmesan and basil.

