

spaghetti **with natural tomato sauce**

The shock of the cold, raw tomato against the heat of the pasta brings this dish alive.

6 firm, ripe tomatoes
2 tablespoons extra virgin olive oil
Salt and freshly ground pepper
Fresh green or purple basil leaves
100 grams (4 ounces) spaghetti per person

dunk each tomato in boiling water for a few seconds, remove, and peel skin.

cut each tomato in half, squeeze to discard seeds, and chop the remaining flesh into small dice.

mix tomato with olive oil, salt and pepper to taste, and a few torn basil leaves, and leave to marinate for an hour or so in the refrigerator.

drain the distribute between serving plates.

top with the cold tomato sauce and a few more torn basil leaves, and serve immediately.

SERVES FOUR TO SIX

From: *New Food: From the New Basics to the New Classics* by Jill Dupleix. Published by William Heinemann Australia, 1994.