



Royal  
Botanic Garden  
Edinburgh

## Botanic Cottage Community Cook Club Late June 2021

### A simple supper

#### Fresh tomato linguini

This time of year, I am obsessed with tomatoes. I order mine from the Isle of Wight but you can also get delicious summer British tomatoes in the supermarket too. This pasta recipe is a lovely way to enjoy them, and a quick easy supper for when you'd rather be outside than indoors cooking for hours. If you can, use a mix of types and colours of tomatoes.



#### Ingredients

4 tbsp tomato pesto  
600-800g tomatoes, any type  
150g creme fraiche  
2 red onions  
1 tbsp balsamic vinegar  
A handful of fresh basil  
1 tbsp olive oil  
Salt and pepper  
Parmesan cheese, optional  
400g linguini, or other pasta

Serves 4

You will need a large pot and a large frying pan or wok, a colander, plus a chopping board and knife

### Method

1. Bring a large pan of water to the boil. Add a large pinch of salt then the pasta and cook for 9-10 minutes or until al dente (check the package instructions too)
2. Peel and slice the red onions. Roughly chop all the tomatoes and put them in a big bowl.
3. In a large saucepan or wok, heat 1 tbsp of olive oil and then add the onions. Cook for 5-6 minutes or until soft. Add the balsamic vinegar and cook for a minute until absorbed.
4. Add the creme fraiche and tomato pesto to the onions and heat until just warm. Add the chopped tomatoes and heat for about a minute. You don't want them to cook, just warm up a little. Taste the sauce and add salt and pepper if needed.
5. Roughly chop the basil, stalks and all.
6. When the pasta is cooked, drain in a colander. Reserve a little pasta water.
7. Immediately add the pasta to the sauce along with the fresh basil and mix thoroughly. Add a little pasta water if needed (if your tomatoes are nice and ripe you probably won't).
8. Serve immediately with a little parmesan cheese on top if you like.