

VODKA PASA

Ingredients

- 250g pasta
- 1 shallot, finely sliced
- 1/2 white onion, finely sliced
- 2 garlic cloves, minced
- 1 tbsp chilli flakes
- 1 cup passata
- 2 shots vodka
- 1 cup cream
- 1/3 cup pasta water
- 1 cup grated Parmesan
- 1 tbsp butter
- 1 tbsp olive oil
- Bunch of fresh basil

Method

In a cast iron pot, heat the olive oil and add the onions. Cook until translucent, then add the garlic and chilli flakes and continue to cook for 2-3 minutes.

Pour in the passata with a good pinch of salt and reduce heat to low and cook until the passata has turned a rich deep red.

In this time, boil another pot of water and add a good pinch of salt when it's boiled. Cook the pasta per instructions of packet.

Add the vodka into the pot of passata and stir. Cook for 2 minutes as it will cook off the alcohol content.

In a heat proof dish, add the cream and 1/3 cup of the pasta water and mix together. Then pour in the cream into the cast iron pot and stir gently until all ingredients have combined.

When the pasta is al dente, add to the sauce along with the Parmesan and gently stir.

Plate up, add a few basil leaves and some more grated Parmesan, and chilli flakes if you'd like.

Enjoy!