Penne all'Arrabiata

Spicy, quick and with a fine touch of star cuisine: these penne all'Arrabbiata perfectly balance heat and spice. With fine **Byodo double-fruit tomato paste** and the best **Byodo extra virgin olive oil**. Ready in just 10 minutes!

Zutaten
2 Portionen

400 g Penne
1 Onion
1 Garlic clove
50 ml Byodo extra virgin olive oil, from Italy
2 EL Byodo tomato paste double fruit
1 EL Powdered sugar
300 ml Tomato juice or strained tomatoes
1 San Marzano tomato
red chillies, to taste
Byodo Fine Premium Organic Sea Salt
Pepper
Cayenne pepper
1 Basil sprig
Parmesan in one piece

Zubereitung

Bring a large pan of salted water to the boil and cook the Byodo penne until al dente. Skim off some

of the pasta water and set aside.

Meanwhile, cut the onion and garlic into small cubes. Heat a pan with about half of the olive oil over a medium heat. Sauté the onion and garlic cloves and reserve some pasta water from the pasta. After a short time, add the tomato purée and allow to roast. Finally, dust the whole thing well with powdered sugar, allow to caramelize briefly and top up directly with tomato juice. Add the rest of the olive oil here too – and season.

Remove the seeds from the San Marzano tomato, finely dice the flesh and add to the sauce. Finely dice the chillies and add to the sauce. Bring everything to the boil once.

Drain the very al dente penne and add to the sauce. Finish cooking the pasta with the pasta water and season with olive oil, basil and pepper. Season with a little salt if necessary.

Serve the pasta with grated Parmesan and fresh basil.