

**Spaghetti with Tomato Sauce**  
(Spaghetti al Pomodoro)

**INGREDIENTS:**

Servings: 2 people

Spaghetti	250 g
Fresh ripe tomatoes (preferably plum)	500 g
Fresh basil leaves	2
Small carrot	1/2
Small onion	1/2
Small garlic clove	1
Small celery stalk	1
Olive oil	50 ml
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 4 people

Spaghetti	500 g
Fresh ripe tomatoes (preferably plum)	1 kg
Fresh basil leaves	3
Small carrot	1
Small onion	1
Garlic clove	1
Celery stalk	1
Olive oil	125 ml
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 6 people

Spaghetti	750 g
Fresh ripe tomatoes (preferably plum)	1 1/2 kg
Fresh basil leaves	3
Carrot	1
Onion	1
Small garlic cloves	2
Small celery stalks	2
Olive oil	175 ml
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 8 people

Spaghetti	1 kg
Fresh ripe tomatoes (preferably plum)	2 kg
Fresh basil leaves	4
Small carrots	2
Small onions	2
Garlic cloves	2
Celery stalks	2
Olive oil	250 ml
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 10 people

Spaghetti	1 1/4 kg
Fresh ripe tomatoes (preferably plum)	2 1/2 kg
Fresh basil leaves	4
Carrots	2
Onions	2
Small garlic cloves	3
Small celery stalks	3
Olive oil	300 ml
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 12 people

Spaghetti	1 1/2 kg
Fresh ripe tomatoes (preferably plum)	3 kg
Fresh basil leaves	4-5
Small carrots	3
Small onions	3
Garlic cloves	3
Celery stalks	3
Olive oil	350 ml
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

**TOOLS:**

Vegetable peeler  
Chef's knife  
Cutting board  
Skillet  
Wooden spoon  
Pasta pot  
Colander  
Large bowl

**PREPARATION:**

*Blanch, seed, peel, and dice the tomatoes. Remove the stems from the basil, and roughly tear the leaves. Peel and dice the carrot, celery and onion. Peel and mince the garlic.*

Heat the olive oil in a skillet over moderate heat. Sauté the carrot, onion, celery, and garlic in a skillet until the onions are golden. Add the tomatoes and basil. Season, to taste, with salt and pepper. Cook for 40 minutes.

Bring a large pot of lightly-salted water to a boil. Cook the spaghetti "al dente." Drain it and transfer it to a serving plate. Spoon the sauce over the pasta and sprinkle the top with *grated cheese*. Serve while hot.