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ORCHETTA PASTA WITH ROASTED GARLIC & VINE RIPE ROMA TOMATOES IN A MILD GORGONZOLA CREAM SAUCE with Fresh Herbs - Serves 6 to 8

1 lb Orchetta pasta  
1 cup of gorgonzola cheese  
6 vine ripe Roma tomatoes, cut into quarters  
4 garlic cloves, roasted  
1 pint heavy cream or half & half  
Salt  
Fresh ground black pepper  
Red pepper flakes or dried chili peppers (optional)  
Extra virgin olive oil  
1/2 cup basil, chiffonad  
1/2 cup Italian parsley, chopped.

Cut and prepare the tomatoes and garlic, drizzle with olive oil, salt and pepper. Put into a 350 oven to roast until done. In a saucepan, whisk the cream on high heat until almost bubbling, lower the heat, add the gorgonzola cheese and whisk until smooth. Season with salt and black pepper. cook the pasta al-dente. When all done, toss together in a large pasta bowl. Add chopped basil and parsley. Fresh ground black pepper to taste.

From the kitchen of Andy LoRusso, The Singing Chef