



CHERRY TOMATO, GARLIC, FETA AND BASIL SAUCE

for pasta or gnocchi

Serves 6

INGREDIENTS:

- 200ml New Zealand Extra Virgin Olive Oil *
- 15 garlic cloves, peeled and halved
- 500g cherry tomatoes
- 1 cup basil leaves, loosely packed
- 250gm feta, roughly crumbed

PREPARATION:

Place the extra virgin olive oil and garlic in a saucepan and fry over moderate heat, stirring occasionally, until the garlic is golden and soft (about 6 minutes).

Add the tomatoes and basil, stir well, and cook for about 3 minutes until the tomato skins just begin to burst. Add the feta and gently mix it in.

Taste for seasoning, then spoon the sauce over the cooked pasta or gnocchi, and eat while piping hot.

* The olive oil and garlic in this recipe may seem excessive, but as it dribbles down your chin you'll realise it's well worth it!

Chef: Craig McBrearty, The Front Room
Café, 42 Tutere St, Waikanae Beach,
Kapiti Coast
www.thefrontroomcafe.co.nz



Olives
New Zealand
www.olivesnz.org.nz