

# LINGUINE WITH OVEN DRIED TOMATOES AND PESTO

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MY FAVOURITE TYPE OF PASTA, IT'S LIKE SQUASHED SPAGHETTI. THE TOMATOES TASTE FANTASTIC WHEN YOU DRY THEM YOURSELF. WELL WORTH THE WAIT.

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**CANNON**  
THE ART OF COOKING

## INGREDIENTS

500g linguine  
1 punnet Santini cherry plum tomatoes  
4tbsp olive oil  
2tbsp fruit sugar  
Sea salt  
Freshly ground white pepper  
Splash red wine vinegar  
190g basil pesto  
100mls extra virgin olive oil  
Freshly grated parmesan  
Basil leaves to garnish

## METHOD

Preheat Oven to 100°C

Slice the tomatoes in half lengthways and place cut side up on a baking tray.

Drizzle with olive oil and sprinkle with the fruit sugar, sea salt, white pepper and the vinegar.

Bake in the oven for 1 hour. The tomatoes should semi dry and not completely dry out.

Cook linguine in boiling salted water as usual, strain in a colander and place back into the pan.

Mix the pesto with the olive oil and stir through the linguine.

Serve in warm bowls sprinkled with the semi dried tomatoes and the fresh basil leaves.