



# Perfect Pasta

With pasta there are two big decisions: whether to go for a tomato- or cream-based sauce, and which noodles to use. In this case we don't choose and make a creamy tomato sauce and the noodle decision I will make for you – use spaghetti. Given enough time any ingredient will eventually expire, but a big bonus of my Perfect Pasta is that all of the ingredients I use are usually on standby in the fridge and kitchen cupboard for when you don't know what to cook but want to make a perfect meal. This is one of my all-time favourite recipes and I have made it many times on a braai fire in a potjie. I trust you will enjoy it as much as I do, and that it will become one of your favourites as well.

## WHAT YOU NEED

(feeds 4)

¼ cup olive oil  
1 onion (chopped)  
1 pack bacon (200 g, chopped)  
2 garlic cloves (crushed and chopped)  
1 sachet tomato paste (50 g)  
1 tablespoon balsamic vinegar  
1 tablespoon sugar  
1 teaspoon salt  
1 teaspoon black pepper  
1 tin tomatoes  
333 g spaghetti  
1 cup fresh cream  
fresh herbs (to serve)

## WHAT TO DO

- 1 Add the olive oil, onion and bacon to a pot, big enough to accommodate the whole meal. Use a spoon to stir so everything is coated in oil and put the pot on the stove. Switch the stove on to high heat and fry the bacon and onion until the onion is soft and golden.
- 2 Now add the garlic, tomato paste, balsamic vinegar, sugar, salt and pepper. Stir and fry for another minute or two. If you're worried that it's starting to go very dark and things might burn, add a little water to loosen the sticky bits that look like they want to burn.
- 3 Next, add the tin of tomatoes, stir that in, put the lid on the pot and let it simmer while you cook the pasta. For this part you need to lower the heat of the stove plate that hosts the pot of sauce.
- 4 In another pot, bring 3 litres of water with 3 tablespoons of salt to the boil. When the water is boiling, add the 333 g of pasta and cook for about 8 minutes until done. Now use kitchen gloves so as not to burn your hands and take the pot off the stove, and then – still wearing the gloves – throw the pasta and water into a colander to get rid of the water. Add the pasta to the pasta sauce.
- 5 Add the cream to the pasta and stir. Once everything is combined, the whole meal suddenly comes together beautifully and you can remove the pot from the stove.
- 6 It is time to serve. Find whatever fresh herbs are in the fridge and put something green on top of the pasta.