



jar with chalk · h 14 cm, ø 13,5 cm · no. 50709/147, jar with chalk · h 20 cm, ø 9,5 cm · no. 48739/147, planter with chalk decal · h 14,5 cm, ø 13,5 cm · no. 4509/147

## TOMATO SOGO

### Serves 4:

500 g ripe, bright red tomatoes,  
1 small carrot, 1 celery stalk,  
1 onion, 2 garlic clove,  
1 Tsp. fresh rosemary leaves,  
2 Tbsp. olive oil, salt,  
black pepper from the grinder,  
1 bunch basil, (500 g pasta),  
salt

### Preparation:

Cut out the stem root of the tomatoes with the tip of the knife. Lay the tomatoes into a bowl, pour a good portion of hot water over them and wait, until the skin bends at the cut places. Refresh tomatoes in a sieve, take off the skin with the knife. Finely cube the pulp.

Peel and clean the carrot, wash celery. Finely cube both. Peel onion and garlic and cut very small. Coarsely chop rosemary.

Heat oil in a pot. Braise onion and garlic lightly. Briefly braise the carrot and celery with it. Add tomatoes and rosemary, salt, pepper, simmer on medium heat for 20 minutes.

Even longer, won't do any harm. But always stir occasionally! In case the sauce becomes too thick, add a little water.

In between boil up a big pot with 4-5 l water. Add a heaped spoonful salt. Cook pasta al dente. Don't forget to stir and taste after 7 minutes. Pick some basil for the fresh sauce, cut into stripes and mix. Drain al dente pasta with a sieve, mix right away with the tomato sugo and put into soup plates.

Serve with a nice piece of Parmesan.