



Spaghetti with full tomato sauce and pure gold cheese



Ingredients

- 1 Henri Willig Pure Gold by Wiebe Willig
- 300 grams of Spaghetti
- 500 gram Passata
- 2 cloves of garlic
- 2 onions
- 2 peppers
- 1 tablespoon of sundried tomatoes
- 1 tablespoon of olives
- 1 red pepper
- Olive oil as needed

Preparation

A delicious spaghetti, rich in flavour, and super easy!

Cut the onion and peppers into pieces

Heat the (frying) pan with olive oil

Fry the onions and peppers until they colour slightly

Meanwhile, finely chop and add the garlic, sun-dried tomatoes and red pepper

You can add the red pepper with or without the seeds, without the pepper is less spicy

Now fry this together for about 5 minutes on medium-high heat

Then add the passata, let it simmer and stir in between.

Cook the spaghetti according to instructions on the packet, here we used fresh spaghetti that had to cook for 4 minutes.

When the spaghetti is done, so is the sauce.

Serve the spaghetti and sauce together and grate a nice portion of Pure Gold by Wiebe Willig on top. This cheese has matured for several months, yet is soft enough to melt and has a full flavour.