

Salt and Serenity

Late Summer Tomato and Burrata Pasta Salad

This is the dish to make when you come from the farmer's market and bought more tomatoes than you know what to do with, because they looked and smelled so good!

Serves 6

- 1½ teaspoons anchovy paste
- 1 large clove garlic, grated on microplane, or chopped very fine
- ½ teaspoon Aleppo pepper or red pepper flakes
- 2 teaspoons Kosher salt
- ¼ teaspoon black pepper
- 3 Tablespoons capers, drained
- 2 Tablespoons red wine vinegar
- 6 Tablespoons extra-virgin olive oil
- 2 pounds ripe summer tomatoes (a mix of large heirloom and small cherry tomatoes is fine, just use really ripe local summer tomatoes)
- 1 pound dried penne pasta
- 16 large leaves basil
- 2 Tablespoons extra virgin olive oil
- 8 ounces burrata or Buffalo mozzarella cheese
- 2 ounces Parmesan Reggiano cheese, coarsely grated

In a large mixing bowl, whisk together anchovy paste, garlic, Aleppo pepper, salt, black pepper, capers, vinegar and olive oil.

Cut large tomatoes into ½ inch chunks and just halve the cherry tomatoes. Add tomatoes into large bowl and mix well so that they are all coated in the dressing. Set bowl aside while you cook pasta.

Bring a large pot of water to a boil. Add 3 Tablespoons kosher salt and penne pasta. Cook until al dente, about 1 minute less than the package instructions. Drain pasta very well. Add drained pasta to bowl of tomatoes in dressing. Mix well and let sit at room temperature for at least 1 hour, or up to 4 hours. Just before serving, cut basil leaves into thin strips and mix into pasta. Taste and if it seems dry, add additional 2 Tablespoons olive oil.

Spoon into individual bowls and top each bowl with a scoop of burrata and a sprinkling of Parmesan.