

## Spaghetti with tomato sauce and fresh mozzarella

### Ingredients

- 500g spaghetti
- **180g Tomato Professional Sauce (Art. 55213)**
- 250g fresh mozzarella cheese
- 2-3 sprigs of fresh basil
- 10 cherry tomatoes
- A little salt & pepper
- A little olive oil

### Cooking instructions

1. In a pan, heat the Professional Tomato Sauce over low heat for a few minutes and add the basil springs for flavor and the tomatoes cut in half.
2. Boil the pasta in salted water according to the instructions on the package.
3. Once they are cooked keep some of the water and then strain it.
4. Remove the basil springs from the sauce and add some water if necessary with the water we used to boil the pasta.
5. Add the pasta to the sauce, season with salt and pepper and stir. Before serving, add the mozzarella.