

## Vincenzo's Tomato Ricotta Pasta

### Ingredients

24 oz passata  
25 grams carrot  
25 grams celery  
50 grams yellow onion  
50 milliliters extra virgin olive oil  
8 oz ricotta cheese  
300 grams rigatoni or short pasta  
parmigiano reggiano, grated (to taste)  
2 tbsp extra virgin olive oil  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp freshly ground black pepper  
50-100 grams fresh basil

### Directions

For soffritto, blend carrots, celery, yellow onion, and 50 milliliters of olive oil in a food processor until well blended and smooth. Add 2 tbsp olive oil and soffritto to a pan on medium low heat, simmer for 10 minutes until light golden brown. Add passata, salt, and pepper. Cook for 20 minutes. Tear basil and add to sauce when 2 minutes are left. Cook pasta according to package instructions. Reserve a half cup of pasta water.

In a bowl mix ricotta and parmigiano reggiano. Add 2-3 tbsp of pasta water to the bowl and mix until creamy. Add to cooked sauce and mix well. Mix in cooked pasta.