

Saffron tagliatelle / serves 4

Ingredients

350 g of tagliatelle	0,1 g of saffron stigmatas
2 spoons of olive oil	a clove of garlic
25g of butter	25g of flour
400g of tomatoes	230g of sweet peppers
3dl of fresh cream	3 spoons of tomato purée
salt, black pepper	grated Parmesan cheese
chives for garnish	

Method

On the day before cooking, leave the saffron to infuse in 30 ml of hot water. Brown the chopped onion and garlic in 25g butter and a spoonful of olive oil for 2 minutes. Pour the flour, allow to cook for a minute stirring continuously. Pour the 400g of mashed tomatoes, the chopped sweet peppers and allow to reduce. Remove from heat. Add the tomato purée and the fresh creme. Season with salt, pepper and the saffron infusion. Drain the tagliatelle. Pour the sauce on the tagliatelle, sprinkle with parmesan and add the blade of chive.

Serve with a light Bordeaux.

Add the snipped dill.