

## Saffron tagliatelle / serves 4

### *Ingredients*

350 g of tagliatelle  
2 spoons of olive oil  
25g of butter  
400g of tomatoes  
3dl of fresh cream  
salt, black pepper  
chives for garnish

0,1 g of saffron stigmatas  
a clove of garlic  
25g of flour  
230g of sweet peppers  
3 spoons of tomato purée  
grated Parmesan cheese

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### *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.