

MAKE THE RECIPE!

The Silver Palate's Linguine with Tomatoes and Basil (and Brie)

Makes 4 to 6 servings

Ingredients

- 4 ripe large tomatoes, cut into 1/2-inch cubes
- 1 pound Brie cheese, rind removed, torn into irregular pieces
- 1 cup cleaned fresh basil leaves, cut into strips
- 3 garlic cloves, peeled and finely minced
- 1 cup plus 1 tablespoon best-quality olive oil
- 2 1/2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 pounds linguine
- Freshly grated imported Parmesan cheese (optional)

Instructions

Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, 1/2 teaspoon salt and the pepper in a large serving bowl. Prepare at least 2 hours before serving and set aside, covered, at room temperature.

Bring 6 quarts water to a boil in a large pot. Add 1 tablespoon olive oil and remaining salt. Add the linguine and boil until tender but still firm, 8 to 10 minutes.

Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill, and grated Parmesan cheese if you like.

— Recipe from *The Silver Palate Cookbook*