

## *Susan's Penne with Tomatoes & Basil*

4 to 6 portions

This recipe comes from Sardinia. Such a recipe is best when tomatoes are sunkissed and ripe. The heat of the pasta brings out the flavors in a wonderful subtle way. Easy!

4 large tomatoes-cut into 1/2 inch cubes  
1 pound Brie cheese - rind removed, cut into irregular pieces  
1 cup basil leaves - cut in strips  
3 cloves garlic - minced (if large, use less)  
1/4 cup olive oil  
1 to 2 TSP salt (your taste)  
fresh ground pepper  
1 1/2 pound penne (or linguine)  
fresh grated Parmesan cheese (optional)

Combine tomatoes, Brie, basil, garlic, olive oil, salt & pepper in large bowl. Prepare about 2 hours before serving. Set aside at room temperature (if room is very hot i.e. hot sunny days, mixture will melt too soon.)

Boil penne or linguine (salt & add 1 TSP olive oil) until al dente.

Drain pasta. Immediately toss with tomato-cheese mixture. Serve at once.

*This is so easy and  
so good you won't  
believe it. Enjoy!  
Susan.  
De Wilde*