



## Summer Heirloom Tomato Pasta with Fresh Goat Cheese and Balsamic Glaze

**Pairs with 2018 Gamay**

**Ingredients:**

1/3 cup olive oil  
5 cloves garlic smashed  
6 large heirloom tomatoes finely chopped (use a mixture of varieties and colours)  
2 bunch fresh basil (save some for garnish)  
1 teaspoon kosher salt and fresh pepper  
1 package of fresh spaghetti pasta  
1 cup fresh goat cheese  
Good quality olive oil  
pinch of crushed red pepper flakes  
1 cup cherry tomatoes halved for garnish

**Directions:**

**Balsamic Reduction**

Place the balsamic vinegar in a small saucepan and cook over medium low heat until the vinegar has reduced by half of the original amount (about 30 minutes for 2 cups of vinegar to **reduce** to 1 cup). Set aside.

**Pasta Sauce**

Heat the olive oil in a large pan set over medium heat. Add the garlic and cook for 2-3 minutes. Add the tomatoes and basil. Simmer on medium heat for 30-40 minutes until the sauce has thickened. Stir often to avoid sticking. Season with salt and pepper.

Bring a large pot of salted water to a boil. Boil the pasta until al dente. Drain and toss with olive oil and set aside. Once the sauce has thickened, pour over pasta and garnish with fresh goat cheese, cherry tomatoes, basil and crushed red pepper flakes. Drizzle reduced balsamic glaze on top.

Enjoy with a glass of 2018 Gamay!!

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