

LINGUINE WITH TOMATOES AND BASIL

from The Silver Palate Cookbook by Sheila Lukins and Julee Rosso with Michael McLaughlin (Workman, 1982)

- 4 ripe 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 and 1/2 teaspoons salt
 - 1/2 teaspoon freshly ground black pepper
 - 1 and 1/2 pounds linguine
 - freshly grated imported Parmesan cheese (optional)
1. 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.

 2. 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.

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

4 to 6 portions.