

Creamy Chorizo Pasta Sauce

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This creamy yet spicy sauce is perfect with all types of pasta, but it's also perfect to use as a tasty alternative to traditional pizza sauce, as well as a dipping sauce for bruschetta or antipasti.

Ingredients:

2 tins of chopped tomatoes (800g)
4 cloves of garlic
225g chorizo sausage
175ml double cream
Pinch of caster sugar
Pinch of chilli flakes
Salt and pepper
3 or 4 sprigs of fresh rosemary
Handful of parsley
Olive oil

Directions:

1. Using the back of a large knife, bash the garlic and peel it.
2. Finely chop the chorizo sausage, removing the skin if there is any.
3. Pluck the rosemary leaves from the stalks and finely chop them, as well as the parsley.
4. Heat the olive oil in a pan until warm and then add the garlic. Cook the garlic for five minutes and then remove it. The oil will now be garlic infused and deliciously aromatic. You could of course use garlic infused olive oil at this stage.
5. Add the tomatoes, along with the sugar and the chilli flakes and simmer the mixture for five minutes.
6. Season the sauce well and add the rosemary.
7. In a separate saucepan, gently fry the chorizo until it starts to render down slightly. This will only take a couple of minutes. Tip the chorizo into the tomatoes, along with any oil that's been rendered from the sausage as you were cooking it.
8. Add the cream at this stage with the parsley and stir everything together.
9. Simmer for a further ten minutes or until the mixture has reduced by half.
10. Serve hot over pasta or cold if using as a dip.

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