**Fresh Pasta with Tomato Cream Sauce**

**For 4**

1 recipe homemade fettucini  
splash oil  
¼ sweet red pepper, chopped  
1/4 onion, chopped  
1 clove garlic, minced  
1/2 can tomatoes, pureed  
1 mL sugar  
1 mL dried basil  
sprinkle freshly ground pepper  
salt and pepper to taste  
30 mL evaporated skimmed milk or fresh cream

1. Saute the red pepper, onion until tender. Add garlic, cook for another minute.
2. Add the tomatoes, sugar, salt and pepper. Bring mixture to a boil.
3. Cover, reduce heat, and simmer 10 more minutes.
4. Uncover and cook for an additional few minutes to thicken the sauce. Add the cream and heat through.

Add pasta, stirring well. Cook over medium heat 2 to 3 minutes or until thoroughly heated. Serve with a sprinkle of parmesan cheese.

**Fresh Pasta**

375 mL flour (250 all purpose 125 durum semolina)

2 eggs

20-30 mL water

1 mL salt

5 mL olive oil

1. Measure flour and salt into a bowl.
2. Combine water, oil and eggs. Stir well.
3. Add liquid to dry and stir with a fork.
4. Knead a few times and run through the pasta maker as shown.