

## **Penne alla Vodka**

Adapted by Henri

Serves 2

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2 large tomatoes (much more flavorful)  
(HdeH or a 14.5-ounces can plum tomatoes)  
(HdeH add ½ cup finely chopped onions)  
1/8 cup extra-virgin olive oil  
2 cloves garlic, very thinly sliced  
¼ cup vodka (more to add later)  
Kosher Salt and freshly ground black pepper  
Pinch of red pepper flakes (Japanese)  
1 cup mini penne (regular penne is OK as well)  
½ cup heavy cream or a little more  
Leaves from 3 or 4 large fresh flat-leaf parsley sprigs, coarsely  
chopped



Photograph Henri T. de Hahn

1. Bring a large pot of water to a boil. Meanwhile, peel and seed the tomatoes, then cut them into small dice, can be done roughly. If the tomatoes are very juicy, drain them for about 10 minutes in a colander (HdeH I do not do that). Set aside.
2. (HdeH sauté the onions in olive oil and butter without letting them brown. Proceed pre recipe).
3. In a large frying pan over medium heat, warm the olive oil. Add the garlic and sauté until just starting to turn golden, 1-2 minutes. Add the vodka and cook until reduced by almost half. Add the tomatoes, salt and black pepper to taste, and the red pepper flakes (HdeH Japanese spices) and let simmer, uncovered, for 10 minutes. Stir regularly.
4. When ready, add cream to the tomatoes and cook gently so that the sauce thickens slightly but you can always add more cream or water to have a nice smooth sauce.
5. Generously salt the boiling water, add the pasta, and cook until al dente, 10-12 minutes. Keep half a cup of pasta water in case you need to add to the sauce. Drain well and add the pasta to the frying pan.
6. Add penne till they are well coated with the sauce, about 2 minutes. Taste and adjust the seasoning. Pour into warmed large, shallow bowl. Add the parsley and toss briefly. Serve immediately.