

Justin Narayan's Masala Pasta Alla Vodka



Say I love you to someone special this Valentine's Day with this incredible spicy pasta thanks to Justin Narayan.

Recipe supplied by Justin Narayan.

Ingredients

Vodka Sauce:

40g butter

1 small onion, finely diced

4 garlic cloves, sliced or crushed

1 tbsp ginger paste

½ tsp chilli flakes

1 tsp coriander powder

½ tsp cumin powder

½ tsp garam masala

½ tsp turmeric

2 tbsp tomato paste

60ml vodka

1 can whole tomatoes

200ml thickened cream

60g parmesan, finely grated

Salt & pepper

Pasta:

400g rigatoni, penne or any short pasta

½ cup pasta water (reserved)

Method:

1. Melt the butter in a sauté pan over medium heat. Add the onion and cook for 2-3 minutes until softened.
2. Add the garlic and ginger paste and cook for 30 seconds until fragrant. Add the chilli flakes, coriander, cumin, garam masala, turmeric and tomato paste.
3. Cook for 1-2 minutes until the paste darkens slightly. Pour in the vodka and simmer for 1 minute.
4. Add the tomatoes and simmer for 2-3 minutes, then blend until smooth using a blender or stick blender.
5. Bring a large pot of salted water to the boil. Cook the pasta until just shy of al dente. Reserve ½ cup pasta water, then drain.
6. Stir the cream and grated parmesan into the sauce, then add the pasta and ¼-½ cup reserved pasta water.
7. Toss to coat and season with salt and pepper. Serve immediately with extra parmesan and a drizzle of olive oil or chilli oil.