

# Bruschetta Tapenade Tomato Cream Sauce

Often times consumers restrain themselves based on the name of a product. For instance, our dipping oils are versatile and can be used for many more uses than simply dipping bread. It is a delicious base to work with, and lots of tasty and interesting concoctions can be made. This recipe utilizes our new **Bruschetta Tapenade**, and it is used for more than just topping some bread. This sauce is simple, delicious, and as healthy as a cream sauce can get.

Ingredients: Yield: 4-5 servings

1 - 12 oz package penne

4 Tbsp - **Pastamore Bruschetta Tapenade**

2 Cups - milk

To taste - salt and pepper (white or black)

1.5 Tbsp - butter

1.5 Tbsp - flour

2 Tbsp - oil

Directions:

1. First, a roux will be made. Place a small saucepan on the stove over medium heat. When the pan is hot add the butter and allow to melt. Once the butter is fully melted, add the flour and mix with a whisk until it has been fully incorporated. Remove from the heat and place the pan to the side to cool.
2. Fill a large pot with large (minimum 1 gallon) and place on the stove over high heat. A few minutes before the water begins to boil place a large saucepan on the stove over medium-high heat. When the pan is hot add the milk, and begin to heat. Be sure to use a spatula to scrape the sides and bottom of the pan so that the milk does not burn. Once the water is boiling add 2 Tbsp of salt, 2 tsp of oil, and the pasta to the water and allow to cook.
3. Once the milk is hot add the cooled roux and **Pastamore Bruschetta Tapenade**. Whisk in the ingredients so that they are evenly mixed into the sauce. Reduce the sauce until the desired consistency has been reached (pull it a little earlier than when it looks done because it will continue to thicken off the heat). Remove the pan from the heat and season with salt and pepper.
4. Once the pasta has reached the desired doneness, drain and return to the original pot. The sauce can either be mixed into all of the pasta, or the sauce can be ladled onto each of the

plates once the pasta has been plated.

This tomato cream sauce could not be any easier to make. It has the full flavor of a store bought cream sauce, but is much healthier. The tapenade offers a great flavor that makes this dish light and fresh.