

Spaghetti Positano with Fresh Mozzarella di Bufala

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**Gather
& Feast**

This Spaghetti Positano is a celebration of fresh, vibrant ingredients, bringing the flavours of Southern Italy right to your table. Sweet cherry tomatoes, creamy mozzarella di bufala, and fresh herbs all tossed with al dente spaghetti and zesty lemon.

SERVES 4-6 | **PREP TIME** 15 minutes | **COOK TIME** 15 minutes | **TOTAL TIME** 30 minutes

INGREDIENTS

- 4 tablespoons extra virgin olive oil
- 1 clove fresh garlic, finely grated or crushed
- Zest of 1 large lemon
- Pinch of chili flakes (to taste)
- 500g fresh cherry tomatoes, halved
- 2 large handfuls fresh basil leaves, finely chopped
- 1 large handful fresh flat-leaf parsley, finely chopped
- 50g freshly grated Parmigiano Reggiano
- 125g fresh mozzarella di bufala, roughly chopped into 1cm pieces
- 125g buratta or buratta di bufala (optional, for topping)
- 500g spaghetti (I've used Garofalo)
- Sea salt
- Freshly cracked black pepper
- Extra virgin olive oil, for drizzling



METHOD

1. Bring a large pot of water to a rolling boil. Add 2 generous pinches of sea salt—carefully taste the water; it should be salty like the sea, but not overwhelmingly so. Since only a small amount of pasta water will be used, it can be on the saltier side.
2. Add the spaghetti and cook for 9 minutes, or until al dente.
3. While the pasta is cooking, in a large serving bowl (big enough to hold the spaghetti later), combine the olive oil, garlic, lemon zest, and chili flakes.
4. Add the halved cherry tomatoes to the olive oil mixture and toss to combine.
5. Just before the spaghetti finishes cooking, stir in the chopped basil, parsley, Parmigiano Reggiano, and mozzarella di buffala into the tomato mixture.
6. Once the spaghetti is cooked, use tongs to transfer it directly from the pot to the serving bowl, along with a small splash of pasta water. Toss everything together to coat the spaghetti with the sauce. If needed, add a little more pasta water to create a silky, emulsified sauce.
7. Taste the dish and adjust seasoning with salt if needed. Top with burrata (optional), freshly cracked black pepper, and a drizzle of extra virgin olive oil.
8. Enjoy the spaghetti hot or allow it to come to room temperature.

NOTES

Quality Ingredients: Since this is a simple recipe with few ingredients, the quality of each item is crucial. Use the freshest tomatoes, high-quality mozzarella di buffala, and extra virgin olive oil for the best flavour. If available, opt for fresh, vine-ripened cherry tomatoes for maximum sweetness.

Pasta Water Consistency: Only a small amount of pasta water is used in this recipe to help emulsify the sauce. It's important not to add too much water—just enough to help the olive oil coat the spaghetti smoothly. Start with a few tablespoons, and add more only if necessary.

Serving Temperature: This dish can be enjoyed hot or at room temperature. If serving at room temperature, let it sit for 10-15 minutes after tossing, which allows the flavours to meld together beautifully.

Herb Options: The combination of fresh basil and parsley adds brightness to the dish. Feel free to adjust the amounts to your taste or experiment with other fresh herbs like the addition of fresh oregano.

Cheese Substitutions: If you can't find mozzarella di buffala, you can substitute it with regular fresh mozzarella, but the authentic mozzarella di buffala adds a distinct creaminess and flavour. Burrata as a topping is optional but elevates the dish with its rich, creamy texture.

Heat Level: The chili flakes add a subtle heat. You can adjust the amount to your liking or omit them entirely if you prefer a milder dish.

Storage and Reheating: This spaghetti is best enjoyed fresh, but leftovers can be stored in an airtight container in the fridge for up to 2 days.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/spaghetti-positano-fresh-mozzarella-di-buffala>

Let me know if you make the recipe! x **@gatherandfeast**