

## Blog eintrag

Hi, guys,

I hope that you are doing well in your quarantine and that you #stayathome. To give you a little restaurant feeling, I made some really delicious spaghetti with a homemade tomato sauce today.

From the beginning: I didn't invent the recipe myself, but Samstern, a very good cook I found on the internet.

I started with the sauce. Therefore, I roasted three cloves of garlic in three tablespoons of olive oil, then I added many crushed tomatoes. Following, I seasoned everything with a little bit of sugar, chili, salt and pepper. What I didn't have in the recipe, but I added, was chopped basil, which was a perfect match. To finish the sauce, I added the juice of half a lemon. After that you have to leave the sauce simmering for 20 minutes. Meanwhile you put the spaghetti in boiling water and cook it as long as it says on the package. To give the dish a restaurant feeling I arranged it very nicely with some salad and parmesan.

Here are a few pictures of the cooking process and my family, who by the way enjoyed it very much to be cooked for :)

