

# Pasta Puttanesca (Tart's/Whore's Spaghetti)

Cook time: 40 Min Date: 15.01.2015 From: Delia Smith Pasta Puttanesca

## Ingredients

8-10 oz (225-275 g) spaghetti (depending on how hungry you are)

a few drops of olive oil

salt

For the sauce:

2 tablespoons extra virgin olive oil

2 cloves garlic or shallots, finely chopped

1 fresh red chilli, de-seeded and chopped

1 level dessertspoon chopped fresh basil

2 oz (50 g) anchovies, drained

6 oz (175 g) pitted black olives, chopped

1 heaped tablespoon capers, drained

1 lb (450 g) tomatoes, skinned and chopped

1 rounded tablespoon tomato purée

salt and freshly milled black pepper

To garnish:

chopped fresh basil

lots of freshly grated Parmesan cheese (Parmigiano Reggiano)



## VIP: No Garlic Version Review

**Instead of Garlic I used 2 small Shallots.**

**I needed to add water from the spaghetti saucepan towards the end**

**Also used more Capers and would try tinned tomatoes next time.**

To make the sauce, heat the oil in a medium saucepan, then add the garlic, chilli and basil and cook these briefly till the garlic is pale gold. Then add all the other sauce ingredients, stir and season with a little pepper – but no salt yet because of the anchovies.

Turn the heat to low and let the sauce simmer very gently without a lid for 40 minutes, by which time it will have reduced to a lovely thick mass, with very little liquid left.

While the sauce is cooking, take your largest saucepan, fill it with at least 4 pints (2.25 litres) of hot water and bring it up to a gentle simmer. Add a few drops of olive oil and a little salt and then, 8 minutes before the sauce is ready, plunge the spaghetti into the water.

Stir well to prevent it clogging together, then time it for exactly 8 minutes.

After that drain it in a colander, return it to the saucepan - presto pronto-, and toss the sauce in it, adding the basil.

Mix thoroughly and serve in well-heated bowls, with lots of grated Parmesan to sprinkle over – and have plenty of gutsy, 'tarty' Italian red wine to wash it down.