

Pasta Miseria & Nobiltà

Serves 4 Pasta Poverty & Nobility

Ingredients

Long Pasta 360 g	Origano
stale bread , 4 slices	Garlic 4 cloves
Anchovies, 10-12	oil
Basil	

Method

Put the pasta water to boil.

Meanwhile fry the anchovies with 2 cloves of garlic until the anchovies dissolve. Add the oregano and basil. Cut another garlic in half and rub it over the stale bread. Cut the bread into cubes before flash frying in oil, in a separate pan.

When the water boils cook the pasta until al dente and drain after conserving some cooking water. Add the pasta to the anchovy pan, stir to mix together, then add the crunchy bread.

Mix quickly, add the chopped basil. If the dish is too dry you can add a little cooking water. Serve immediately.

This pasta was invented by the actor Toto for the film version of “Miserie & Nobilita.” In its most famous scene a family fall upon a dish of pasta and devour it with their hands.

