

# Pasta Serves 4

# Puttanesca

This pasta is so called because it is quick, easy and cheap. Lets just turn that judgement around...

*Botticelli - Venus d' Urbino, Art?, Pornography? Both?*

## Ingredients

Long pasta, 350gms	Black olives, pitted 200gms
Anchovies, desalted 6	Tinned tomatoes, chopped 400gms
Garlic cloves, 3, finely sliced	Capers, washed desalted capers, 1 Tblspn
Chili pepper to taste	Parsley, chopped, 1 Tbspn
Olive oil, 3 Tbspns	

## Method

Heat the oil in a large pan, add the finely chopped garlic and anchovies.

As soon as the garlic browns and the anchovies melt, add the pitted and halved olives, the coarsely chopped capers and the chilli pepper . Cook 1 minute and add the tomatoes.

Season and reduce the sauce over high heat for a few minutes, stirring continuously.

In the meantime, cook the spaghetti al dente in plenty of salted water, drain and stir into the pan with the tomatoes and chilli.

Serve garnished with parsley.

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*Venus di' Milo*



*Venus di Nowhere, Art?  
Pornography? Neither?*