

Pasta Serves 4 Puttanesca

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

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.

Ingredients

Long pasta, 350gms

Anchovies, desalted 6

Garlic cloves, 3, finely sliced

Chili pepper to taste

Olive oil, 3 Tbspns

Black olives, pitted 200gms

Tinned tomatoes, chopped 400gms

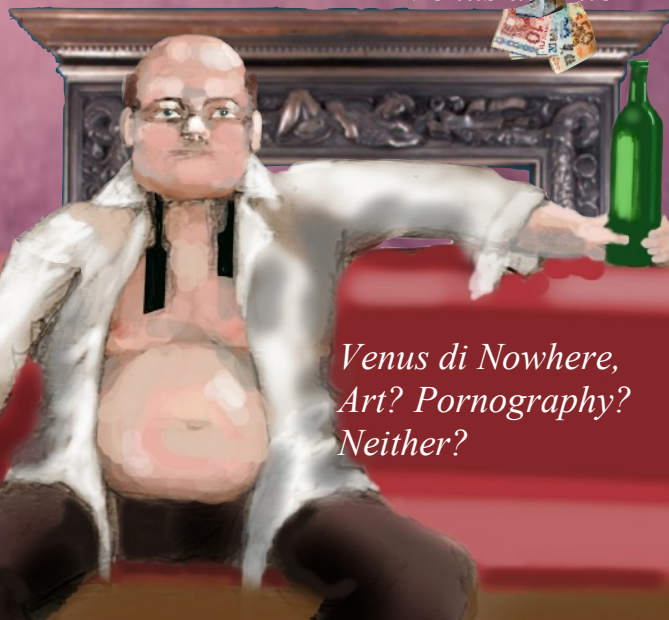
Capers, washed desalted capers, 1 Tblspn

Parsley, chopped, 1 Tbspn



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

Venus di Milo



Venus di Nowhere, Art? Pornography? Neither?