# Goal

Cooking a simple spaghetti con le acciughe that can be reproduced by beginner level cooks who wish to cook pescatarian. This recipe uses spaghetti as the main ingredient.

# Procedure

### Initial Process

500 grams of spaghetti is cooked by boiling, using salted water as the boiling medium.

### Sauce

Heating with a high heat level is done on 0.33 cups of extra virgin olive oil.

Once heated, 2 tablespoons of anchovy are added and stirring is done to avoid burning.

This is continued by adding 2 cloves of garlic and keep stirring until the garlic is fragrant and the anchovies are melted.

### Finishing

When the pasta is already in a cooked state, 25 percent of the salted water is removed 10.1093/ajae/aaq063.

Afterward, it can be continued with the sauce addition process.

This is later followed by 1-2 minutes of emulsification. The salted water that was separated from the previous separation process can be partially added to modify the consistency.

Finally, salt and pepper seasoning can be done if it is necessary, along with the addition of chili flakes, parsley, and parmesan.

# Result

Spaghetti for 4 portions can be served from this recipe.

# Reference

Picture Ricetta Spaghetti con acciughe e mollica buonissimo.it

Recipe 8 Quick and Easy Pasta Recipes RecipeTin Eats

# References

1. 10.1093/ajae/aaq063