

Spaghetti alla puttanesca. (italians: forgive me :))

- 1. Small tin only anchovies
- 3. garlic cloves
- dried flaked chillies to taste
- 1. Small jar pitted black olives drained
- 1 tin chopped tomatoes

Spaghetti (enough)

In a mortar crush the anchovies and garlic cloves together to make a paste. Put the paste into a small saucepan, add the chilli and fry gently for a minute or two taking care not to scorch the paste. Add the tomatoes and olives. Stir and simmer for at least 20 minutes. In the meantime boil the Spaghetti in a big pot and then drain. Mix the sauce with the spaghetti and Voila! Add more chilli to taste.

Lots of love Chels