



For the conservative pasta lover any dish that contains fish doesn't need a cheese topping. With this dish the 'rule' is disputable: the anchovies are melted with the oil, so most of us top this dish with cheese, except Claudia ;)

min
5
10
15
20
25
30
35
40
45
50
55
60

alla putanesca

- olive oil
- 3 cloves of garlic
- 2 glasses of anchovies
- 1 glass of black olives
- 1 glass of capers
- 4 small tins of tomatoes
- salt and black pepper
- pinch of sugar
- 1000 g penne rigate
- 1 baguette



1. Peel the **garlic cloves** and put them in a pan with hot **olive oil**. Add the watered **anchovies**.



2. Water the **black olives** as well as the **capers** to reduce salt.



3. Add the peeled **tomatoes** to the pan and let it cook for some time. Then add the **olives** and the **capers** and leave it simmering. Before serving season with **salt**, a pinch of **sugar** and freshly ground **black pepper** if necessary.



4. Cook the **penne rigate** in boiling salted water al dente.



5. Cut the **baguette** into slices and put them on the table.



6. Serve the **pasta** with the **putanesca** topping and sprinkle with some freshly ground **black pepper**.