



The ideas of what's 'hot' differ quite a bit at our office: what's hot for some is sissy (lackadaisical) for others. To avoid the lunch to become a test of courage cook the dish medium and serve dried chillies separately for individual tuning!

min

# all' arrabiata

- |                                 |                              |
|---------------------------------|------------------------------|
| olive oil                       | salt                         |
| 4 cloves of garlic              | 1000 g rigatoni              |
| 3–4 dried red chillies          | 1 bunch of flat-leaf parsley |
| 600 g bacon                     | 250 g parmegiano             |
| 5 small tins of peeled tomatoes | 1 baguette                   |



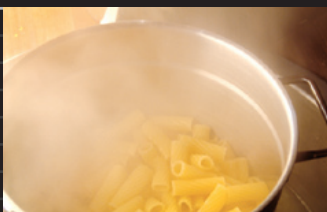
1. Roast **garlic cloves** and crumbled **red chillies** in a pan with hot **olive oil**.



2. Cut the **bacon** into small cubes and fry them until they are crispy.



3. Add the peeled **tomatoes** and leave it simmering for a while. Stir from time to time. If necessary add another **chilli** and/or **salt**.



4. Cook the **rigatoni** in boiling salted water al dente.



5. Wash the flat-leaf **parsley** and chop it roughly.



6. Put the **pasta** on the plates and add a scoop of **arrabiata sauce**. Top it with freshly grated **parmegiano** and a lot of **parsley**. Offer some **baguette**.

60