

ANGELA HARTNETT 4 x EASY PASTAS



**SPAGHETTI WITH
PUTTANESCA SAUCE**



**FUSILLI WITH
SPROUTING BROCCOLI**

RECIPES 



**FUSILLI WITH CAULIFLOWER,
PINE NUTS AND RAISINS**



RIGATONI WITH AUBERGINE

CHEF'S TIP: for 100g pasta, use 1 litre water and 10g salt. De Cecco and Barilla are good brands.

ANGELA HARTNETT 4 x EASY PASTAS

SPAGHETTI WITH PUTTANESCA SAUCE

2 garlic cloves, crushed
400g can tomatoes
5 anchovies
2 pinches dried chillies
20 baby capers
375g spaghetti
10 black olives
2 tbsp parsley, chopped
50g parmesan, grated

1 Heat 2 tbsp olive oil in pan, cook garlic until soft but not brown. Add tomatoes, anchovies, chillies and capers. Simmer until thick.

2 Cook spaghetti in salted boiling water until al dente.

3 Drain pasta. Put back in pan and toss with sauce, olives and parsley. Finish with parmesan. Serve.



FUSILLI WITH SPROUTING BROCCOLI

250g sprouting broccolli
375g fusilli
1 tsp finely chopped chilli
2 garlic cloves, sliced
Handful grated pecorino

1 Cook broccolli florets in boiling salted water until tender. Remove. Add pasta to pan and cook until al dente.

2 Heat 2 tbsp olive oil in separate pan and sauté chilli and garlic without colouring. Add broccolli. Season.

3 Drain pasta, put back in pan, toss with broccolli mixture. Finish with pecorino and remaining olive oil. Serve.



FUSILLI WITH CAULIFLOWER, PINE NUTS AND RAISINS

1 small cauliflower, divided into florets
375g fusilli
100g pancetta
100g pine nuts
100g raisins
2 tbsp parsley, chopped
Parmesan, grated

1 Cook cauliflower in salted boiling water until soft. Remove and bring water back to boil. Add pasta and cook until al dente.

2 Heat 1 tbsp olive oil in pan and fry pancetta. Add pine nuts and raisins and cook while pasta is boiling. Add cauliflower and season.

3 Drain pasta. Put back in pan. Add cauliflower and pancetta. Toss together. Finish with parsley and parmesan.



RIGATONI WITH AUBERGINE

1 aubergine
2 garlic cloves, crushed
100ml red wine vinegar
6 plum tomatoes, diced
375g rigatoni
125g ricotta
Handful basil leaves, torn

1 Slice aubergines lengthways, then cut into 5 x 2.5cm strips. Place in colander, season and leave to drain for 30 minutes.

2 Heat 2 tbsp olive oil, add garlic and sauté without colouring. Add aubergine and sauté in batches until golden.

3 Pour in vinegar, add tomatoes and cook for 10 minutes.

4 Cook pasta in boiling salted water until al dente. Drain, put back in pan and toss with aubergine sauce. Add ricotta and basil. Serve.



A Taste of Home (Ebury, £25)