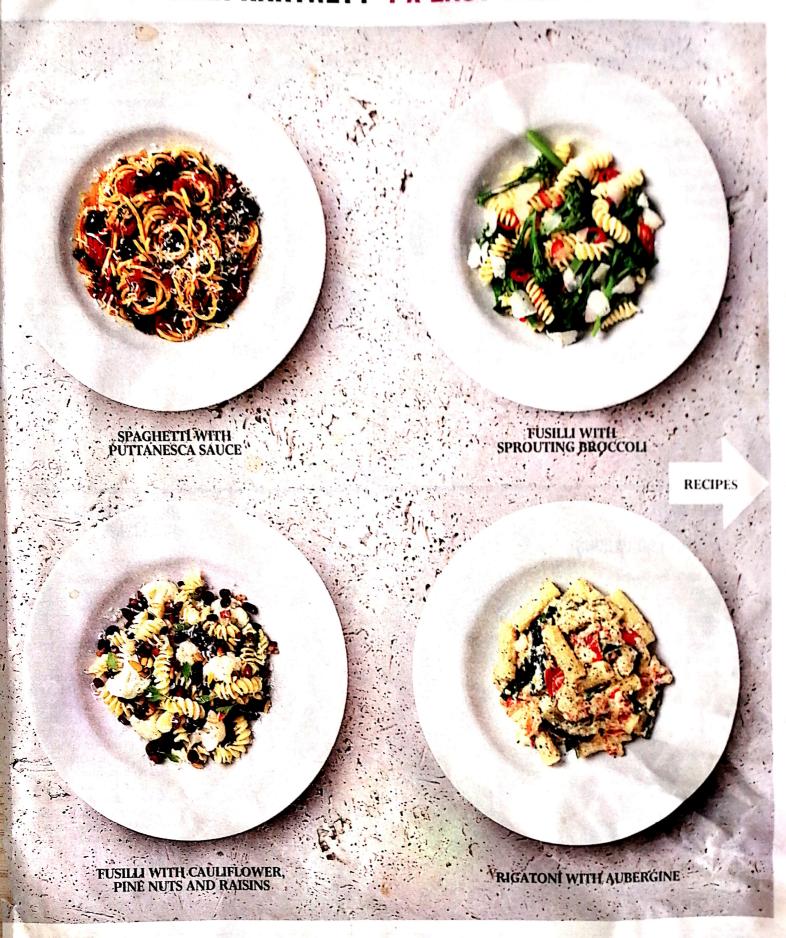
ANGELA HARTNETT 4 x EASY PASTAS



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 SAUGE

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

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

1 Cook broccoli florets in boiling salted water until tender.

Remove. Add pasta to pan and cook until al dente.

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

3 Drain pasta, put back in pan, toss with broccoli 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.

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

A Taste of Home (Ebury, £25)





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.

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

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.