



SPAGHETTI ALLA PUTTANESCA
(Spaghetti with puttanesca sauce)

Ingredients:

- gr.400 spaghetti
- gr. 250 tomatoes for sauce
- gr.150 black olives
- 2 gloves of garlic
- 2 spoons chopped parsley
- 1 spoon of capers
- 3 anchovy filets (or anchovy paste)
- 2 spoons extra virgin olive oil
- salt & pepper

Directions:

Cut the bacon into cubes and cook in olive oil until the bacon fat is completely melted.
Beat the eggs with a little salt, the parmesan and pepper.
Cook the spaghetti in abundant salted water and drain while still “al dente”. Add to the pan containing the bacon and cook together for 2 minutes over a high flame, then turn off the heat.
Beat the eggs quickly then add to the spaghetti, (at this stage the heat must be off) serve immediately.