

ITALIAN PESTO

INGREDIENTS (for 2)

- 220 g spaghetti
- 35 g pitted black and green olives
- 50 g desalted capers
- 100 g Pachino cherry tomatoes
- 1 garlic clove
- 1 fresh chilli pepper
- 2 anchovy fillets
- 5 basil leaves
- salt and pepper as needed
- extra virgin olive oil as needed

PREPARATION

Heat a little olive oil in a pan with the whole garlic and the anchovy fillets.

When the anchovies have been broken down into little pieces, remove the garlic and add the previously chopped tomatoes.

Chop the capers, green olives and black olives and add to the tomatoes. Add the fresh chili pepper and finely chopped basil. Season with salt and pepper.

Simmer until the sauce has thickened. Meanwhile cook the spaghetti in plenty of boiling salted water.

Drain the spaghetti al dente and toss in the pan with the sauce for a couple of minutes.

Serve hot.