

Gino D'Acampo's linguine alla puttanesca

Ingredients

- 500 g Linguine
- 8 Anchovies fillets in oil, drained and chopped
- 800 g Tinned cherry tomatoes
- 1 Clove of garlic, peeled and finely sliced
- 100 g Kalamata pitted olives, cut in half
- 50 g Capers in salt, rinsed under cold water
- 6 tbsp Olive oil
- 0.5 tsp Dried chilli flakes
- 1 pinch Salt to taste

Instructions

1. In large frying pan or a wok, over a medium heat fry the garlic and anchovies in the oil for approx 2 minutes, stir occasionally with a wooden spoon.
2. Add in the chilli, capers and olives and continue to cook for a further 3 minutes. Continue to stir.
3. Pour in the cherry tomatoes, stir well and gently simmer for 8 minutes with the lid off, stir every couple of minutes. Once ready, season with salt, remove from the heat and set to one side.
4. In a large saucepan, cook the pasta in the salted boiling water until al dente. "To get the al dente perfect bite, cook the pasta 1 minute less then instructed on the packet".
5. Once the pasta is cooked, drain and tip back into the same pan where you cooked it. Pour over the puttanesca sauce and stir

all together for 30 seconds allowing the flavours to combine properly.

6. Serve immediately without any kind of cheese sprinkled on top.