



## Ditaloni alla puttanesca



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Puree de tomates 350g 320 gr
- Anchovies in oil 50 g
- Basil to taste
- Capers 12
- Ditaloni pasta 240 g
- EVO oil to taste
- Garlic 1 clove
- Oregano to taste
- Salt to taste
- Taggiasche olives 40 g

**For this recipe we used:**



## Preparation

1. Rapidly and evenly sauté an anchovy in a hot pan with a drizzle of evo oil and garlic.
2. Then add **Pomi L+** and simmer to develop flavour.
3. Add the "ditaloni" pasta to salted water and boil until ready.
4. Finish the sauce by adding a ladle of cooking water and a drizzle of olive oil to the tomato.
5. To serve, add a ladle of sauce to plate then top with pasta, previously sautéed with a drizzle of evo oil to add a touch of flavour, followed by all the fresh ingredients, uncooked.