SPAGHETTI WITH GARLIC AND OLIVE OIL (SPAGHETTI AGLIO E OLIO)

BY GUY GROSSI

Ingredients

500 g dried spaghetti
100 ml extra-virgin olive oil
2 garlic cloves, finely chopped
pinch of chopped red chilli
1 tsp capers
4 anchovy fillets, torn
sea salt and freshly ground black pepper
½ cup chopped flat-leaf parsley

Method

Cook the spaghetti in a large pot of well-salted boiling water until al dente. Meanwhile, heat the olive oil in a large frying pan over medium heat and add the garlic, chilli, capers and anchovies. Season to taste with salt and pepper. Cook over medium heat for a few minutes without letting the garlic colour too much. Drain the pasta and add it to the frying pan. Add the parsley and toss well. Serve immediately.