

ELEPHANT GARLIC PASTA

(PICI ALL'AGLIONE)

Serves 4

INGREDIENTS:

400g Spaghetti pasta
400g Tomato passata
1 Head elephant garlic
2 Tbsp olive oil
Salt & pepper to taste
½ fresh red chilli - optional
Fresh basil leaves - optional
Pecorino Romano - optional

DIRECTIONS

Peel, chop and crush the elephant garlic and chop the chilli pepper if using. Place both in a pan and sauté in a little olive oil until the garlic starts to soften. Then add a little warm water, cover the pan and cook slowly on a low heat until the garlic is really soft (around 15 minutes).

Every few minutes, mash the garlic with a fork and add a little more water if needed - you don't want it to brown. It should start to get creamy.

Once the garlic is soft and creamy, add the passata and mix everything together. Season with some salt and pepper. Cover the pan again and simmer on a low heat for around 20 minutes.

As the sauce is simmering, boil a pan of water for the pasta, add some salt to the pan and then cook the pasta al dente according to the packet instructions.

Drain the pasta and add it to the pan with the sauce. Gently mix everything together then serve immediately with some fresh basil and/or grated Pecorino Romano if using.

Bon Appetito!