



## Penne Puttanesca

Serves 4

### Ingredients:

½ c Extra Virgin Olive Oil  
1 tbsp Chopped Garlic  
5 ea Anchovy Fillets in Olive Oil  
½ c Dry White Wine  
28 oz can of San Marzano Tomatoes in Purée  
4 oz Pitted Castelvetrano Olives  
2 tbsp Capers in Vinegar  
1 lb Dry Penne Pasta  
2 tbsp Fresh Parsley, chopped  
2 tbsp Fresh Basil, chiffonade  
1 piece Piave Cheese (for grating on top)  
Salt and Pepper to taste

### Method:

Separate the purée from the tomatoes, reserving the purée for later. Quarter the tomatoes and set aside. Quarter the olives and set aside. Put a large pot of water and a pinch of salt on high for boiling the pasta. In a cold medium sized sauce pot, place the extra virgin olive oil on low heat. Add the anchovy fillets and cook over low heat while breaking up the anchovy fillets with a wooden spoon. Turn up to medium low heat and add the chopped garlic. Sweat the garlic for a about a minute, not allowing it to brown. Add in the white wine and turn the burner up to medium and reduce by about 1/3. Add the pasta to the pot of boiling water and cook until pasta is al dente, approximately 10 minutes. Strain the pasta reserving ½ c of the pasta water. Do not rinse the pasta. Add the ½ c pasta water to the sauce pot along with the quartered tomatoes and tomato purée. When the sauce pot comes up to a boil turn down the heat to a simmer. Add in the capers and olives and bring back up to a simmer. Simmer the sauce for 5 minutes.

Return the pasta back into the pot you cooked it in, making sure it cooled enough where the pasta won't stick to the bottom. Add the sauce to the pasta and place back on the stove over low heat. Fold the pasta lightly with the sauce making sure not to break the pasta. Add the fresh parsley and basil stirring them in. Season with salt and pepper being careful with the salt because the anchovies, capers and olives are salty on their own. Transfer to your favorite pasta dish and top with fresh grated piave. Enjoy!