



# SPAGHETTI ALLOTINABOX®

We love to eat this after a good day of sowing and getting our fingers muddy with compost. The recipe has been in our repertoire for the last 10 years, and was handed down to our head Gardener by his first boss, who was quite a chef! In Italy this is a classic summer dish, because all the ingredients are at their finest at this time of year, especially the fresh Basil, hmmm.

## INGREDIENTS

2 tablespoons of capers (choose the nice juicy baby ones)  
4 Tablespoon of chopped black olives with seeds removed  
5 anchovy Fillets, preferably salted and then rinsed. (Chop them finely)  
2 Tomatoes (we like the large beefy varieties that we grow, the seeds can be found on our website)

400g Spaghetti  
1 Bunch of Basil, or a large handful from your balcony  
5 tablespoons of Olive Oil  
Salt and Pepper.

- 1) Put all of your ingredients into a pan (not the spaghetti) with half the olive oil and mix it together, but don't put it onto any heat.
  - 2) Meanwhile bring a big pan of water to the boil, add salt to it but be careful not too much as the recipe uses anchovies and these are also salty.
  - 3) Cook the Spaghetti a' la dente or if you like it softer then just follow the instructions on the packet.
  - 4) While the Spaghetti is cooking, add the pan with the tomatoes and the olive oil to the heat and warm it slightly so the flavours begin to infuse.
  - 5) When the pasta is cooked, drain it off and reserve some of the cooking water. Add the pasta to the pan containing the sauce ingredients, and loosen the pasta up with some of the cooking liquor, now add the rest of the Olive Oil, and toss it all together.
  - 6) Now tear the basil leaves, scatter and toss the pasta together with the basil,
- serve immediately, delicious :)

