



Assassins' Spaghetti

Recipe From "Midnight Spaghetti" by Caroline Griffiths



Serves 4



20 mins

INGREDIENTS

- 120ml (1/2 cup) extra virgin olive oil
- 4 garlic cloves, finely chopped
- 4 small red chillies, sliced, or 2 - 3 teaspoons chilli flakes, plus extra to serve
- 500ml (2 cups) Italian tomato passata (pureed tomatoes)
- 400g dried spaghetti
- stracciatella to serve

Stracciatella is an Italian cheese made from fresh mozzarella that has been torn into fine strips and combined with cream. If you can't get hold of stracciatella you could use burrata or fresh mozzarella, torn into strips.

DIRECTIONS

1. Bring about 650ml water to the boil, either in a kettle or covered saucepan.
2. Meanwhile, add the olive oil, garlic and chilli to a deep 28 cm frying pan. Place the pan over low heat and cook, stirring, for 1–2 minutes, until fragrant.
3. Add the passata, 500 ml (2 cups) of the boiling water and a few good pinches of salt. Increase the heat to medium–high. Stir well, then add the spaghetti and, as it softens, push it into the pan and under the tomato mixture with a wooden spoon.
4. Bring back to the boil. Without stirring, but jiggling the pan every now and then and shuffling the pasta with the wooden spoon, cook the spaghetti for about 5 minutes longer than specified on the packet, until the spaghetti is al dente, the liquid has reduced and thickened, and the underside of the pasta starts to brown. If the spaghetti is underdone at this point, add a little more boiling water and continue to cook until al dente.
5. Taste and season with salt and freshly ground black pepper. Stir, then cook without stirring for about 5 minutes, until the spaghetti makes a crackling sound, scorches and lightly chars in the pan. Using tongs, turn the pasta over so the browned bits are on top, then let the base scorch again.
6. Divide between warmed serving bowls, top with stracciatella and serve immediately.



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