



# Pasta Aglio e Olio 'Giovane'

Young garlic and olive oil with fresh pasta

Recipe by Dillon Kesur



Serves 2



20 minutes

## INGREDIENTS

Pasta dough:

- 2 eggs
- 1 cup flour

Sauce:

- 1 bulb of young home-grown garlic, separated into cloves
- 2-3 tablespoons of good olive oil
- 1 or 2 dried chillies torn into pieces
- Salt and pepper

## NOTES

You can also serve store-bought pasta 'aglio e olio' - just remember to adjust the cooking time.

## DIRECTIONS

1. Roll out pasta dough and cut into spaghetti lengths.
2. Bring a pot of water to the boil.
3. Meanwhile, roughly halve or quarter the larger cloves of garlic and leave the smaller ones whole.
4. Warm the olive oil over medium heat. Add chilli flakes and immediately turn heat down to low.
5. Stir in the garlic and ensure it doesn't fry or colour. The aim is to warm the garlic until it is sweet and tender, then take it off the heat.
6. Add the pasta to the boiling water. It should be cooked in a couple of minutes. Drain the pasta, but reserve a little of the pasta water.
7. Mix the drained pasta with the garlic and oil. Add the little bit of pasta water - you need to judge how much to use.
8. Turn heat to high, then gently shake or toss the pasta in the pan till well mixed. Serve immediately.



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