

Portoferraio, Italy

Bianco Marinara with Fennel Linguine

Ingredients:

1.5kg Seafood marinara mix
Olive oil
50gm Sambuka
Fresh fennel, sliced
1 Clove garlic, chopped
Fresh parsley
1 red chili
5 roma tomatoes
1 packet San Remo linguine
Salt and Pepper

Method:

Cook pasta in salted, boiling water for ten minutes. Drain, cover with water, and set aside.

Heat oil in pan. Add garlic and fennel, and fry for a couple of minutes. Add chili and roma tomatoes, and cook for five minutes. Add marinara mix, and the chopped top of the fennel, and cover. Cook for 10-15 minutes, or until seafood is cooked through.

Add sambuka and pasta. Finish pasta in pan for a couple of minutes with the lid on. Serve with cheese, salt, and pepper as desired.

