

San Remo Spaghetti with Anchovy Oil Paste

Ingredients:

- 1 packet of San Remo Spaghetti
- 1 tbsp breadcrumbs
- 1 tbsp sesame seeds
- Olive oil
- 50g anchovy oil
- Chilli flakes
- 1 pinch fresh parsley
- 1 drop of lemon juice
- 1 pinch of dry oregano

Method:

To begin, toast the breadcrumbs and sesame seeds in a pan with a drizzle of olive oil over a medium heat until mixture is golden brown.

Meanwhile, drop spaghetti into boiling water and cook until al dente.

For the sauce, add parsley leaves, an uncrushed clove of garlic, oregano, chilli flakes, one drop of lemon and the anchovy oil to a bowl and mix.

Place the hot spaghetti into the bowl with the sauce and mix to combine.

Add the breadcrumb mixture to the spaghetti and serve immediately.

