

PENNE WITH FENNEL, CURRANTS,
AND PINE NUTS ☉+

- 1 large fennel bulb (sometimes called anise),
stalks trimmed flush with bulb and
green feathery tops reserved
- 3 scallions, sliced thin
- 2 garlic cloves, minced
- ½ teaspoon fennel seeds, ground fine in an electric
coffee/spice grinder
- 6 flat anchovies, rinsed, patted dry, and chopped fine
- ½ cup dried currants
- ½ cup extra-virgin olive oil
- freshly ground black pepper to taste
- 1 pound *penne* or other tubular pasta
- ½ cup coarse fresh bread crumbs
(preferably from a crusty loaf),
toasted until golden
- ½ cup pine nuts, toasted lightly
- fresh lemon juice to taste

Quarter fennel lengthwise and discard core. In a food processor fitted with a 1-mm. slicing blade or with a *mandoline* or other manual slicer cut fennel lengthwise into very thin slices.

In a large bowl toss together fennel, scallions, garlic, ground fennel seeds, anchovies, currants, oil, pepper, and salt to taste and let stand 30 minutes.

While mixture is standing, in a 6-quart kettle bring 5 quarts salted water to a boil for pasta.

Cook pasta in boiling water until *al dente* and drain in a colander. Immediately add pasta to fennel mixture and toss well. Add bread crumbs, pine nuts, lemon juice, salt and freshly ground black pepper to taste and toss again.

Serve pasta warm or at room temperature. Serves 4 to 6.