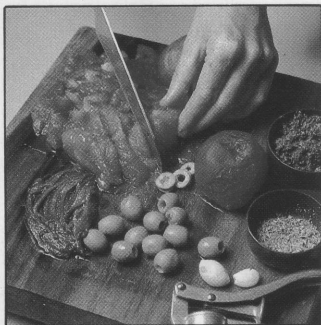


PUTTANESCA

YOU WILL NEED:

4 tomatoes
45g can anchovy fillets
12 stuffed olives
2 cloves garlic
 $\frac{1}{4}$ cup oil
1 tablespoon fresh chopped basil (or $\frac{1}{2}$ teaspoon dried)
pinch chilli powder
 $\frac{1}{2}$ cup chopped parsley
salt, pepper



This colourful sauce is a recipe from Milano's in Brisbane, one of Australia's most esteemed Italian restaurants.

1. Peel and chop tomatoes; slice olives; drain and chop anchovies; peel and crush garlic.

2. Heat oil in pan, add garlic, cook until it just changes colour. Add tomatoes, parsley, olives, anchovies, basil and chilli powder. Cook a few minutes longer, season with salt and pepper.

Serves 4

