



### *Ingredients (serves 1-2)*

100 g flour type 00 (alternatively coarse flour)+flour for dusting, a pinch of salt, 1 egg, 1 tsp olive oil, 1-2 tbs tepid water

2 tbsp olive oil, 2 garlic cloves, 2 peperoncini, 1-2 tbs capers, ca. 15 black olives (pitted), 1 tbsp parsley, 1 tbsp tomato paste, 1/2 tsp black olive paste, 4 salted small anchovies, 1 can of pomodori pelati, 5-6 small basil leaves

### *How to*

Make a heap of flour mixed with pinch of salt on your counter, add the egg (room temperature) and a few drops of olive oil. Start kneading. Depending on the flour and size of the egg you will need to add from very little to a few spoonfuls of water while kneading – you aim for a soft, smooth, non-sticky dough. Knead about 10 min, then form a ball, wrap in cling film and let it rest for half an hour.

Divide into two parts, roll out as thin as possible on a floured surface (at most 1 mm thickness), cut into rectangles of size about 3 cm x 4 cm. Fold harmonica-style and squeeze in the middle. Cover with a clean cloth and leave to dry over night.

Heat water with a little bit of salt for the pasta. Heat the oil, add the garlic cloves cut into thin slices and crumbled peperoncini. Fry on medium heat, occasionally stirring, until garlic starts to turn brown.

Add the farfalle to boiling water. Add the capers and (chopped) anchovies to garlic and peperoncini, stir vigorously until the anchovies dissolve. Add the tomato and olive paste, stir well. Add the pelati (cut into small pieces), including their juice. Stir well. When it starts to boil, turn the heat down, add parsley and basil and cover, let it cook for about 5 min.

The farfalle will need about 7 min to be cooked al dente. Transfer them with a slotted spoon to the sauce, add the olives and a few spoonfuls of the water in which the farfalle cooked. Cook on open heat for a few minutes more and serve hot.