

Fusilli alla mediterranea



INGREDIENTS

- 300 gr/11oz. Fusilli
- 200 g./ 8 oz Chopped tomato
- 50 g/2 oz. Pecorino romano or parmesan
- 12 Capers
- 12 Black olives
- 1 Small bunch fresh basil
- 1 Clove garlic
- 2 Anchovies
- 8 Tablespoons extravirgin olive oil

Preparation

Chop the ripe tomato and the basil, add the pitted olives, the capers, the garlic, chopped anchovies, and olive oil, abundant freshly ground pepper, olive oil. Add the cheese sliced with potato peeler. Mix gently. Boil the fusilli al dente and add to the sauce, toss and serve immediately.