

# Capellini Bottega



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# Capellini Bottega Serves 4

## Ingredients

1/3 cups extra virgin olive oil

4 to 5 garlic cloves, lightly crushed and peeled

4 dried red chile peppers

1/2 pound capellini

8 to 10 large basil leaves

10 to 12 oven-roasted tomatoes or canned whole San Marzano tomatoes

Kosher salt and freshly ground black pepper

Generous 1/4 cup freshly grated Grana Padano or Parmigiano-Reggiano

## Method

Bring a large pot of generously salted water to a boil.

Meanwhile, in a large sauté pan, heat 2 tablespoons of the olive oil over medium heat. Add the garlic to the pan, reduce the heat to medium-low, and roll the garlic gently around in the oil to toast it until nicely golden, about 2 to 3 minutes. Add the dried chiles and cook for 30 seconds.

Put the capellini into the boiling water to cook, then add half the basil leaves and the tomatoes to the sauté pan. Raise the heat to medium-high and crush the tomatoes using a wooden spoon for the 2 to 3 minutes that the pasta cooks. Season the sauce with salt and pepper.

When the pasta is al dente, drain it, reserving about 3 tablespoons of the cooking water.

Add the pasta to the sauce and, if the pasta seems dry, add some or all of the reserved pasta water. Toss over medium heat for 30 seconds, then transfer to a warm bowl.

Tear the remaining basil leaves over the pasta, drizzle with the remaining olive oil, and top with the grated cheese. Serve immediately.



Enjoy this recipe from "Frank Stitt's Bottega Favorita" © 2009 Artisan Books, compliments of **CORPORATE REALTY**