



**Miele**

# Spaghetti puttanesca

By Miele

**30 minutes**

Preparation time

**25-30 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

- 1 tbs olive oil
- 1 large brown onion, diced
- 4 large garlic cloves, minced
- 75 ml red wine
- 75 g tomato paste
- 400 g spaghetti
- 60 g capers
- 90 g black olives
- 400 ml tomato passata
- 3 tsp salt flakes
- 1 ½ tsp black pepper
- ¾ tsp sugar
- ¾ bunch fresh basil, leaves picked

## METHOD

1. Place the olive oil in a frying pan on medium heat, induction setting 5-6.
2. Once the pan is hot, add the onion and garlic, lower the heat to medium-low, induction setting 4 and sauté until the onion is translucent.
3. Add the red wine and simmer gently until the sauce has reduced by half, then add the tomato paste.
4. Continue to cook for 3-4 minutes on low temperature, induction setting 4.
5. Fill a large pot with water and heat on Boost level 1 until the water is boiling.
6. Add the capers, black olives and tomato passata to the onion and garlic mixture.
7. Add the salt, pepper and sugar to the pasta sauce, then reduce the sauce for a further 8-10 minutes on medium heat, induction setting 5.
8. Once the pasta water has reached boiling point, reduce the temperature to high heat, induction setting 9. Add the pasta and cook for 10-12 minutes.
9. Strain the pasta and mix the sauce and pasta together, divide into four large bowls and garnish with fresh basil.