

DECEMBER
CHRISTMAS EVE LASAGNA
(Lasagne della Vigilia)

INGREDIENTS:

Servings: 6 people

Olive oil	90 ml
Anchovy paste	2 tbs
Garlic cloves	2-3
Pappardelle pasta	500 g
Grated Parmesan cheese	100 g
Chopped parsley	medium bunch
Freshly ground pepper	to taste

TOOLS:

Chef's knife
Cutting board
Large enameled skillet
Wooden spoon
Large pot
Colander
Large bowl

PREPARATION:

Peel and mince the garlic cloves. In a small bowl combine the garlic, anchovy paste and olive oil. Let rest for 1 hour.

In a large enameled skillet, sauté the mixture, along with the parsley, for about 5 minutes. Use a wooden spoon to combine the mixture.

In a large pot, boil plenty of salted water. Add the pasta and cook until done. If using fresh pasta cook for 1-2 minutes; if using dried noodles cook for 10-12 minutes. From this point on, you must work very quickly. Place the noodles in a colander to drain. Immediately transfer the noodles to a large bowl and then add the grated parmesan cheese. Gently toss the noodles until completely coated with the cheese. Quickly transfer the noodles to the skillet containing the anchovy and garlic sauce. Grind plenty of fresh pepper over the top, and then toss the noodles until completely coated. Serve with parmesan cheese on the side.