

Pasta with Sardines
(Pasta con le Sarde)

INGREDIENTS:

Servings: 2 people

Raisins	25 g
Small fennel bulb	1
Small onion	1/2
Olive oil	3 tbs
Pine nuts	25 g
Fresh sardines	4
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	250 g
Anchovy fillets in oil	2
Salt and freshly ground pepper	to taste

Servings: 4 people

Raisins	50 g
Fennel bulb	1
Small onion	1
Olive oil	75 ml
Pine nuts	50 g
Fresh sardines	8
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	500 g
Anchovy fillets in oil	3
Salt and freshly ground pepper	to taste

Servings: 6 people

Raisins	75 g
Small fennel bulbs	2
Large onion	1
Olive oil	125 ml
Pine nuts	75 g
Fresh sardines	12
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	750 g
Anchovy fillets in oil	5
Salt and freshly ground pepper	to taste

Servings: 8 people

Raisins	100 g
Fennel bulbs	2
Small onions	2
Olive oil	150 ml
Pine nuts	100 g
Fresh sardines	16
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	1 1/4 kg
Anchovy fillets in oil	6
Salt and freshly ground pepper	to taste

Servings: 10 people

Raisins	125 g
Small fennel bulbs	3
Large onions	2
Olive oil	175 ml
Pine nuts	125 g
Fresh sardines	20
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	1 1/4 kg

Anchovy fillets in oil	9
Salt and freshly ground pepper	to taste

Servings: 12 people

Raisins	150 g
Fennel bulbs	3
Small onions	3
Olive oil	250 ml
Pine nuts	150 g
Fresh sardines	24
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	1 1/2 kg
Anchovy fillets in oil	12
Salt and freshly ground pepper	to taste

TOOLS:

Bowl
 Slotted spoon
 Chef's knife
 Cutting board
 Wooden spoon
 Large saucepan
 Small saucepan
 Skillet
 Pasta pot
 Colander
 Wooden spoon

PREPARATION:

Prepare the sardines if using fresh.

Soak the raisins in warm water, to cover, in a small bowl. Bring a large pot of lightly-salted water to a boil. Cook the fennel bulb for 10 minutes. Reserve the liquid. Remove the bulb with a slotted spoon and pat dry. Finely chop the bulb.

Peel and finely *chop the onion*. Heat most of the olive oil in a skillet over moderate heat. Sauté the onion for a few minutes. Add the tomato paste with a ladle full of fennel cooking water.

Drain the raisins and add them along with the pine nuts. Cook for 5 minutes. Open the sardines flat and add them. Cook for a few minutes, occasionally turning. Season with freshly ground pepper.

Heat the remaining oil in a saucepan and cook the anchovies for a few minutes, over low heat, mashing them with a fork. Add them to the sardine sauce.

Prepare the pasta:

Bring the reserved fennel cooking water to a boil, adding more water. Cook the pasta "al dente." Drain and transfer to a serving plate. Mix in the sauce and serve with pecorino cheese.