

Pasta with Sardines
(Pasta con le Sarde)

INGREDIENTS:

Servings: 2 people

Raisins	1 oz
Small fennel bulb	1
Small onion	1/2
Olive oil	3 tbs
Pine nuts	1 oz
Fresh sardines	4
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	9 oz
Anchovy fillets in oil	2
Salt and freshly ground pepper	to taste

Servings: 4 people

Raisins	2 oz
Fennel bulb	1
Small onion	1
Olive oil	1/3 cup
Pine nuts	2 oz
Fresh sardines	8
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	1 1/4 pounds
Anchovy fillets in oil	3
Salt and freshly ground pepper	to taste

Servings: 6 people

Raisins	3 oz
Small fennel bulbs	2
Large onion	1
Olive oil	1/2 cup
Pine nuts	3 oz
Fresh sardines	12
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	1 1/2 pounds
Anchovy fillets in oil	5
Salt and freshly ground pepper	to taste

Servings: 8 people

Raisins	4 oz
Fennel bulbs	2
Small onions	2
Olive oil	2/3 cup
Pine nuts	4 oz
Fresh sardines	16
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	2 1/4 pounds
Anchovy fillets in oil	6
Salt and freshly ground pepper	to taste

Servings: 10 people

Raisins	5 oz
Small fennel bulbs	3
Large onions	2
Olive oil	3/4 cup
Pine nuts	5 oz
Fresh sardines	20
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	2 1/2 pounds

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

Servings: 12 people

Raisins	6 oz
Fennel bulbs	3
Small onions	3
Olive oil	1 cup
Pine nuts	6 oz
Fresh sardines	24
Dried maccaroncini (small macaroni)/ or Conchiglie (shells)	3 1/4 pounds
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.