

BARBETTA

AGLIO OLIO PEPERONCINO

Serves 2

What you'll need:

- 40g chopped garlic
- 20g chopped chilli
- 50g chopped parsley
- 10g chopped basil
- 10g butter
- 80g extra virgin olive oil
- 100g water
- 40g grated parmesan

Throw it together:

1. In a frypan on medium – high heat, add oil, chilli, garlic, parsley & butter. Fry well without browning garlic. Add water and remove from heat.
2. Add cooked pasta to frypan, add back onto heat and toss vigorously for 1 minute. If too dry, add a little extra water.
3. Remove from heat and add basil, grated parmesan and toss.
5. Serve