

More than 1 hour

Serves 8

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Ingredients:

Pasta:

- 1 Tbsp (15ml) olive oil
- 5 anchovies, chopped
- $\frac{4}{5}$ packet (400g) spaghetti, cooked according to packet instructions
- $\frac{1}{4}$ cup (60ml) breadcrumbs
- 3 Tbsp (45ml) grated parmesan + extra shavings for serving
- 2 eggs
- 1 egg yolk
- Handful fresh dill and parsley, chopped

- 2 Tbsp (30ml) olive oil
- 2 red bell peppers, chopped
- 1 packet (200g) calamata olives, drained
- 2 Tbsp (30ml) capers, chopped
- 1 cup (250ml) frozen peas
- 600g marinara mix (mussels, squid, prawns), drained and patted dry
- Salt and milled pepper
- Juice (60ml) of 1 lemon
- Handful fresh dill and parsley, chopped
- Fresh basil and roasted vine tomatoes, for serving

Method:

1. Preheat oven to 200°C.
2. Heat oil in a pan and fry anchovies for a minute.
3. Add spaghetti and toss through breadcrumbs, parmesan, eggs, egg yolks and herbs.
4. Spoon pasta into a lined 23cm loose-bottomed cake tin.

5. Make an indent in the centre.
6. Heat oil in the same pan and fry peppers until soft and blistered.
7. Add olives, capers and peas and cook until peas are bright green.
8. Remove and set aside.
9. Fry marinara mix for 2-3 minutes until just cooked, season and add lemon juice and herbs.
10. Return peppers to pan and stir top combine.
11. Place mixture inside pasta indent.
12. Cover with foil and weigh down with a plate.
13. Bake for 10-12 minutes to set pasta.
14. Cool slightly before turning out on a plate.
15. Serve with basil, tomatoes and extra parmesan shavings.