

## Puttanesca Sauce

### Equipment needed –

Large frying pan, small knives and chopping board.

### Ingredients from the Garden –

- 2 onions finely chopped
- 4 cloves of garlic
- 2 bay leaves
- 2 tablespoons of parsley washed and finely chopped
- 1 jar tomato sauce

### Ingredients from the Pantry –

- 4 tablespoons of olive oil
- 2 tablespoons of baby capers rinsed
- 7 anchovy fillets chopped
- 200 grams of olives chopped and pitted

### What to do –

1. Peel and mince the garlic using a garlic crusher.
2. Peel and finely chop the onions.
3. Chop the anchovy fillets.
4. Measure out the olive oil into a frying pan over a low heat.
5. Add the onions, garlic and anchovies and cook for 2-3 minutes until the onions have softened and the anchovies have dissolved.
6. Measure out 2 tablespoons of capers and rinse well.
7. Add the tomato, bay leave and the rinsed capers and cook for a further 5-6 minutes stirring occasionally until the sauce slightly thickens.
8. While the sauce is cooking, chop the olives and wash and finely chop the parsley.
9. When the sauce has thickened, add the olives.
10. Pour the hot sauce over the potato gnocchi and add the fresh parsley. Toss to coat.
11. Divide the gnocchi onto 3 serving platters and garnish with some grated parmesan cheese.

### Serves –

- 28 students.