

MEZZI PACCHERI RIGATI PASTA WITH TUNA BELLY AND YELLOW TOMATO PASSATA

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1. Bring 2 litres / 67,63 fl oz of water to the boil in a large pot (if you use less water, adjust the amount of salt in proportion).
 2. Wash the capers (**Capperi al sale marino**) until the salt is gone.
 3. Meanwhile, heat the oil (**Olio extra vergine di oliva e aglio**), the capers and the olives (**Olive nere secche**) in a frying pan over a low heat and sauté for about one minute.
 4. Add the tomatoes (**Passata di pomodoro giallo**), half of the table salt (**Sale fino**) provided and half of sugar (**Zucchero**) and allow to cook for about 5 minutes over a low heat.
 5. Turn of the stove. Allow most of the oil to drip from the tuna (**Ventresca di tonno in olio di oliva**), then add the fish to the sauce. Add the remaining table salt to your taste.
 6. Stir with a wooden spoon and leave the sauce to rest until the pasta is ready.
 7. Add the cooking salt (**Cristalli di sale marino**) and the paccheri (**Mezzi paccheri rigati**) to the boiling water. Keep at a low boil and stir gently to avoid damaging the paccheri.
 8. For paccheri perfectly "al dente", cook them for 13 minutes (cook them for longer if you like softer pasta).
 9. One minute before the pasta is ready, heat the sauce over a medium heat and add some water from the pan (30 g / 1.06 oz, about a half ladleful).
 10. Drain the cooked pasta and add it to the sauce in the pan. Stir gently until the pasta has absorbed the water.
 11. Serve the paccheri on the plates and season with black pepper (**Pepe nero**) to your taste.
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