

Anelli Siciliani con tonno e mozzarella

(Sicilian Pasta Hoops with tuna and mozzarella)

For 4 people – takes 30 minutes from start to serving

Ingredients:

350g Anelli Siciliani

5 tablespoons of Extra Virgin Olive Oil

150g of tuna in oil

120g of mozzarella, diced

1 clove of garlic

Parsley

1 tablespoon of capers

Salt and pepper

Pasta:

Fill a saucepan with 1.5 litres of boiling water from a kettle and add salt to taste and one tablespoon of olive oil. Bring the water to the boil. Add the Anelli Siciliani, bring back to a rolling boil. Set a timer to go off after 20 minutes. Stir the pasta occasionally.

Sauce:

Meanwhile, wash and drain the capers. Chop the capers, garlic and parsley finely and mix them together in a bowl. Add the tuna and the olive oil to the bowl and mix all of the ingredients together gently so as not to break up the tuna pieces too much.

Dice the mozzarella and keep it separate.

Pasta:

When the timer rings after 20 minutes, test the pasta to see if it is cooked *al dente* – if it is not, let it boil for another minute and check it again. Keep doing this until the pasta is *al dente*.

Once the pasta is *al dente*, empty the pasta into a colander and drain it fully.

Empty the saucepan that held the hot water and then add the last tablespoon of olive oil.

Put the pasta back into the saucepan, adding the tuna/capers/garlic/parsley mix from the bowl and the mozzarella. Stir well together all of the ingredients in the saucepan so that they all heat through, and so that the mozzarella melts and is spread evenly through all of the ingredients. Do not allow to burn.

Serving:

Serve as soon as it is all hot.

Buon appetito!