



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***SPAGHETTI WITH GREEN OLIVE SAUCE***

*RECIPE 55/98*

### **What you will need:**

Coarse salt and freshly ground black pepper

¼ cup **Morgenster Extra Virgin Olive Oil**

¾ cup fresh breadcrumbs

3 cloves garlic

6 anchovies, rinsed, drained and chopped

1 tsp grated red pepper

1 tbsp **Morgenster Green Olive Paste**

500 g spaghetti

### **How to prepare:**

Bring large pot of water to the boil, adding 1 tsp salt.

Meanwhile, in a small saucepan, heat 1 tbsp olive oil over a medium heat until very hot. Add breadcrumbs and toss until golden brown; transfer to a plate and set aside.

In a large skillet, heat remaining 3 tbsp olive oil over medium heat until very hot. Add garlic and cook until golden brown (about 2 minutes).

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EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**

Add anchovies and red pepper; cook, stirring until anchovies have dissolved (about 3 minutes).

Stir in olive paste and cook for 3 minutes.

Add toasted breadcrumbs, stir to combine, season with salt and pepper. Remove from heat and set aside.

Add spaghetti to boiling water and cook until al dente according to package directions.

Drain pasta and add to skillet. Place skillet over medium heat and toss until well combined (about 1 minute). Serve immediately.



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