

## PASTA WITH BASIL AND ANCHOVY

*Pâtes au Pistou à l'Anchois*

*Serves 6*

PASTA IS an integral part of the Provençal diet, though nearly all the pastas on the market in France are imported from Italy. Fresh pasta is prepared in the same way as in Italy, with the same variations.

For this dish, Lulu uses one of the short, macaroni-like pastas—rigatoni, tortiglioni, penne rigate, etc. Cooking times, usually around 12 minutes, are printed on the packages.

*Coarse salt*

*Pepper*

*3 garlic cloves, crushed and peeled*

*6 salt anchovies, rinsed and filleted, or 12 fillets*

*2 large handfuls of fresh basil leaves and flower buds*

*$\frac{2}{3}$  cup olive oil*

*1 pound commercial pasta (see above)*

*Freshly grated Parmesan cheese*

In a marble mortar with a wooden pestle, pound a pinch of coarse salt with the pepper, garlic, and anchovy fillets to a smooth paste.

Add the basil and pound until the mixture is reduced to a coarse, liquid purée. Add the oil slowly, stirring vigorously with the pestle.

Add the pasta to a large pot of rapidly boiling salted water, stir with a wooden fork, and when the water returns to a boil, adjust the heat to prevent the water's boiling over. Drain, empty into a wide, low, heated serving bowl, add the sauce, toss well, and serve, accompanied by a dish of Parmesan.