



Spaghetti with crushed cherry tomatoes/ Datterinios

- 1** Fill a large stockpot with water and bring to a boil, then add salt. Cook pasta according to package directions.
- 2** Fry the chopped pancetta/ coppa/ bacon in a frying pan (no additional butter/ fat needed!) until crisp and lightly browned, drain on a paper towel and set aside. No need to clean the pan just yet, you will need it soon again.
- 3** Heat 4 tbsp of olive oil in a separate, larger frying pan, add the chopped shallot and garlic and sauté until translucent. Add the tomato paste and be careful to not let the shallots gain color. Then add the halved cherry tomatoes and season to taste with coarse sea salt, freshly ground black pepper, a pinch of ground dried chiles or cheyenne pepper and let simmer for a few minutes.
- 4** Meanwhile heat 1 tbsp of olive oil in the earlier used "bacon pan". Lightly fry small chunks of stale bread until golden brown. Set aside.
- 5** Add 4 to 6 tbsp of the "pasta water" to the simmering tomatoes and mash some or all of the now soft tomatoes with a wooden spoon.
- 6** Just before serving: Pour the sauce over the drained pasta, add the fresh herbs, the fried bacon bits and mix everything well. Divide among the plates, sprinkle with the fried bread chunks, grate some parmesan over it and - if you like - add some additional freshly ground black pepper and good olive oil!



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Recipe source: own creation

Prep time & cooking: 15-20 min.

Ingredients (serves 2):

- * 250g Spaghetti
- * 5 tbsp olive oil
- * 1 shallot, chopped
- * 1 garlic clove, chooped
- * 1 tbsp tomato paste
- * 250g cherry tomatoes (or "Datterinios"), halved
- * coarse sea salt and freshly ground pepper
- * 5 slices of pancetta/ coppa/ bacon, chopped
- * 1-2 handful stale bread, torn into tiny chunks
- * fresh basil and oregano to taste
- * fresh grated parmesan to taste