Salsa puttanesca



Ingredients

1

- 2 onions
- 1 dessertspoon Bresc Organic garlic puree
- 100 g Bresc Strattu di pomodoro
- 2 400-g tins tomato chunks
- 100 g black olives
- 70 g anchovies
- 50 g capers
- 1 handful flat-leaved parsley
- 1 dessertspoon Bresc Red chilli puree
- olive oil
- salt and pepper

Used bresc products



Bresc Black Kalamata olives tapenade 1000g



Bresc Organic garlic puree 325g



Bresc Red chilli puree 450g



Bresc Strattu di pomodoro 450g

Preparation method

Chop the onion and the parsley stalks. Chop the leaves finely. Cut the olives into pieces. Fry the onion in olive oil without letting it brown, then add the garlic, the strattu and red chilli puree. Heat everything, then add the tomato chunks. Boil briefly and season with the anchovies, capers, salt, pepper, chopped parsley and olives.

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