

## **Spaghetti with Salami, Fennel and Tomatoes**

*from Happy Days with the Naked Chef by Jamie Oliver*

Extra virgin olive oil  
5 ounces good spicy Italian salami, sliced  
2 cloves of garlic, peeled and finely sliced  
1 tsp fennel seeds  
1 bulb fennel, halved and finely sliced, feathery tops reserved and chopped  
32 ounce can of plum tomatoes  
1 dried chili, crumbled (optional)  
Sea salt and freshly ground black pepper  
1 lb dried spaghetti or linguine  
2 handfuls of stale breadcrumbs  
a sprig of fresh rosemary (optional)

Pour 2 good lugs of olive oil into a pan. Add your salami and your sliced garlic. Lightly crack the fennel seeds either in a pestle and mortar or with a knife and add to the pan. Cook for 1 minute on a low heat – the fat should cook out of the salami and it should begin to get crisp. Add your sliced fennel and stir, then put the lid on the pan and increase the heat to medium. Cook for 5 minutes, then add your tomatoes and even a little dried chili if you like. Cook slowly for 25 minutes until the mixture has thickened. Season to taste.

Cook your pasta in a large pot of fast boiling salted water until al dente. While it's cooking, make some crunchy breadcrumbs, to give this dish a great texture and crunch. Just get a couple of good handfuls of coarse breadcrumbs and fry them with 4 or 5 tbsp of extra virgin olive oil until they go crispy. Throw in some rosemary sprigs as well to give extra flavor. When your pasta is cooked, drain it in a colander and immediately toss it with your lovely tomato sauce.

Serve in a large bowl and sprinkle with the green fennel tops and your crispy breadcrumbs.

(Servings: 4, Prep time: 15 min., Cook time: 25 min., Difficulty: Easy)