

Liberovskaya/Niblock's Pasta with Red Sauce for Lars Åkerlund (10 December 2021)

For about 12 people...

(Our go-to when no-one else is cooking for a concert).

You will need a couple of large cans of tomatoes (28oz / 800g each), ideally whole but diced works too, some onions, A LOT of garlic (at least a whole head if not more), dry Italian spices, salt, olive oil. You can also add a bell pepper or two and/or a zucchini or two. As well, if you like, a bit of peperoncino (Italian crushed red chili peppers) or one (or more) fresh jalapeño(s). Fresh basil is really great too.

And then pasta, 2 boxes (1lb / 453g each). ONLY De Cecco durum wheat pasta: either Linguine Fini no.8, or Thin Spaghetti no.11, or Spaghetti no.12.

Chop the garlic and onions. In a pot deep enough to hold all the tomatoes, saute the garlic in olive oil until it starts browning. If using fresh jalapeños, dice them and add to the garlic. Then add a little bit of water and the chopped onions (the water stops the garlic from browning too much and cooks the onions softer). Chop tomatoes if they are whole and add to the garlic and onion. At this point also add the chopped bell pepper(s) and/or zucchini(s) if you are using any. Add the italian spices. Simmer for at least half an hour. Add water while cooking to keep the sauce from getting too thick. Add salt at the end.

To cook the pasta: In a large pot add a good amount of water and bring to a boil. Add salt and olive oil. You can also add a little bit of peperoncino or crushed red chili pepper. Break the pasta in half (a must for Phill) and cook for the amount of time recommended on the box. Drain in a colander and transfer to a large serving bowl adding more olive oil.

To serve: place the pasta bowl and the pot with sauce side by side and let people serve themselves... so they can put the sauce on the pasta, or beside the pasta, more sauce, less sauce. Do not mix the sauce into the pasta serving bowl as they do in Italy. Set out grated Italian cheese of your choice for guests to sprinkle on top if they want. Accompany with a plain salad, any green (arugula, mesclun...) with just olive oil and balsamic vinegar. Sometimes we also serve sweet Italian sausages on the side, for the non-vegetarians/vegans :)

Voila.

Enjoy.