

## **Spaghetti with shallots, anchovies, garlic, grated boiled egg and Parmesan.**

### **INGREDIENTS**

400g of dried spaghetti or angel hair spaghetti  
3-4 tablespoons of olive oil, plus extra to drizzle  
4 shallots, finely chopped  
3 cloves of garlic, finely chopped  
8-10 anchovy fillets, finely chopped  
2 tablespoon of butter  
Splash of white wine  
Zest of 1 lemon  
2 hard boiled eggs, grated  
Salt and freshly ground black pepper  
Small bunch of flat leaf parsley, roughly chopped  
Parmesan, finely grated

### **METHOD**

- 1** Boil the pasta in a large pan of salted water until al dente.
- 2.** In a sauté pan, over a moderate heat, add your olive oil, shallots, garlic and anchovies. After about a 1-2 minutes, add butter and let it melt into the mixture.
- 3.** Add the wine and reduce for about a minute.
- 4.** Add the pasta to the anchovy, garlic shallot mixture. Season and mix well allowing the pasta to be coated evenly.
- 5.** Pile the pasta on to warmed plates and sprinkle with grated egg, lemon zest, parsley and Parmesan cheese. Drizzle with a little oil and serve immediately.