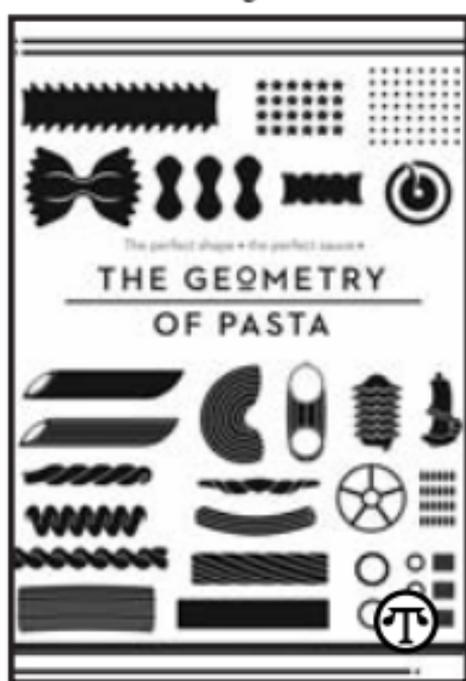


# Cooking Authentic Pasta

(NAPSA)—The Italians have a secret. Over the centuries, they have pioneered more than 300 shapes of pasta, each with a history, a story to tell and an affinity for particular foods. In “The Geometry of Pasta” (Quirk Books), critically acclaimed chef Jacob



Kenedy presents authentic recipes featuring a delectable selection of pasta types, while award-winning designer Caz Hildebrand illustrates each pasta form with

stunning black-and-white designs.

With more than 100 delicious recipes, histories, philosophies and methods for creating true Italian pasta dishes, the book should suit the taste of home cooks, chefs and pasta enthusiasts.

## **PENNE ALL'ARRABBIATA SPICY TOMATO SAUCE**

**½ pound penne**

**3 garlic cloves, thinly sliced**

**6 tablespoons extra-virgin  
olive oil**

**1½ teaspoons crushed red  
pepper flakes**

**2¼ pounds ripe tomatoes,  
pureed (seeds and all)**

**Salt (to taste)**

**10 basil leaves, torn**

**Fry the garlic in the olive oil for a few moments until cooked but not yet colored. Add the red pepper flakes followed by the tomatoes and ¾ teaspoon salt. Boil fairly briskly until the sauce has a little body (you will see the bubbles get a bit bigger) but is by no measure thick. The tomatoes should taste fresh but no longer raw. Season with more salt to taste, remove from the heat and stir in the basil.**

**Boil the penne until marginally undercooked. Drain, transfer to a frying pan, and add 1 cup plus 1 tablespoon of the spicy tomato sauce along with a splash of the cooking water. Cook together until the sauce coats. Best served without cheese, in my opinion; rather a drizzle of oil. Some would disagree (they should use pecorino Romano, but given their dubious taste are probably sprinkling Parmesan).**

This cookbook is available wherever books are sold. For more information, visit [www.quirkbooks.com](http://www.quirkbooks.com).