

## **SUNBLEST VEG SPAGHETTI WITH TOMATO, LEMON & THYME**

### **INGREDIENTS:**

**50–60 people**

**4.4 kg Sunblest Spaghetti 1.375 litres extra virgin olive oil 22 tablespoons fresh thyme leaves, approx. 50 g 11 cups breadcrumbs, approx. 1 kg 33 lemons, zest only 44 garlic cloves, finely chopped 11 red chillies, seeds removed and finely chopped (adjust to taste) 350 g anchovies (optional) Vegetarian alternative: 330 g capers or olives 3.85 kg cherry tomatoes, halved 22 tablespoons flat-leaf parsley, roughly chopped, approx. 140 g 1.1 kg parmesan cheese, grated (or vegetarian alternative for a fully vegetarian dish)**

### **METHOD:**

- 1. Infuse the thyme oil: Heat 125 ml of the olive oil over low heat. Add the thyme leaves and cook gently for 1–2 minutes until fragrant. Remove from the heat and set aside.**
- 2. Prepare the breadcrumbs: In batches, heat approximately 660 ml of the olive oil over medium heat. Add the breadcrumbs and cook, stirring frequently, until golden and crisp. Stir in the lemon zest and the reserved thyme oil mixture.**
- 3. Cook the pasta: Cook the spaghetti in well-salted boiling water according to package instructions. Drain thoroughly and set aside.**
- 4. Prepare the tomato base: Heat the remaining olive oil in a large pot. Add the garlic and chopped chilli and cook gently over low heat for about 5 minutes until softened and aromatic. Add the anchovies (or capers or olives for a vegetarian version) and cook for 1 minute. Stir in the halved cherry tomatoes and a small splash of water. Cook for approximately 5 minutes until the tomatoes begin to soften.**
- 5. Finish the sauce: Add the chopped parsley to the tomato mixture and loosen with a little additional water if needed to create a light sauce.**

- 6. Combine and serve: Toss the cooked spaghetti with the tomato sauce until evenly coated. Divide into trays or serving bowls and top generously with the prepared breadcrumbs and grated Parmesan cheese.**