



## **Spaghetti with California Dried Fig Sofrito & Parmesan**

By Chef Robert Del Grande

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### **INGREDIENTS**

1	pound	dried spaghetti or other pasta
3	quarts	water
1	tablespoon	salt

### **Fig Sofrito**

2	tablespoons	butter
4	ounces	dried mission figs: minced
4	each	garlic cloves: minced
¼	each	white onion: minced
2	each	anchovy fillets: mashed or minced (optional)
¼	teaspoon	fennel seed
1	teaspoon	black pepper: freshly ground
¼	cup	fresh basil or Italian parsley: chopped
4	tablespoons	butter
1	cup	parmesan cheese: grated

### **Garnish**

Red chile flakes  
Additional grated parmesan

### **PROCEDURE**

Combine the water & salt in a large pot and bring to a boil. Add the pasta and cook until just tender – about 10 minutes.

For the Fig Sofrito, melt the butter in a skillet. Add the minced figs, garlic, onion, anchovy fillets (optional), fennel seed and black pepper and sauté until the onions are lightly cooked. Add the basil or Italian parsley, briefly stir and then remove the skillet from the heat.

When the pasta is almost cooked, remove ½ cup of the water from the pot and add it to the skillet with the fig sofrito. Return the skillet to the heat and bring the water to a simmer. Add the butter.

Drain the pasta. (Do not over drain the pasta – some water should still cling to the pasta.) Immediately transfer the pasta to a bowl. Add the warm fig sofrito and the grated parmesan cheese to the bowl. Toss the pasta to coat. Serve immediately. Garnish with red chile flakes and additional grated parmesan cheese.

Serves 4