

Spaghetti Midnight

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Spaghetti midnight is technically the “Italian junk food” when we have had a big night of drinking, we don’t go to the Maccas, this is just not ok.

Ingredients

1. 400 g spaghetti
2. 70 ml extra virgin olive oil (1/3 cup)
3. 1 small bunch parsley (1/2 cup chopped)
4. 2 garlic cloves (2 tsp minced)
5. 2 small fresh chillies (2 tbsp sliced)
6. Salt to taste

Step 1 — Pasta Water

Bring a large pot of salted water to a rolling boil. It should taste like light seawater.

Step 2 — Oil Infusion

In a wide pan on medium heat, add olive oil, garlic, and chilli.

Cook gently until garlic is fragrant but not coloured (about 60–90 seconds). This step flavours the oil.

Step 3 — Cook Pasta

Add spaghetti to boiling water and cook until just under al dente (about 1 minute less than packet instructions).

Final Steps

1. Transfer pasta directly from the boiling pot into pan using tongs, along with a small ladle of pasta water.
2. Toss vigorously to emulsify oil and starch water into a glossy sauce.
3. Add parsley and salt
4. Toss again and serve immediately.