

Spaghetti alle vongole



Just a handful of ingredients are needed for this classic, simple dish. It's best made with spaghettini, which is thinner than normal spaghetti and ideally suited to more liquid sauces and especially seafood sauces.



SPAGHETTI WITH CLAMS

Serves 2

Prep time 10 minutes plus 1 hour to soak the clams

Cook time 15 minutes

500g clams
 2 tbsp extra-virgin olive oil
 1 garlic clove, finely chopped
 1 small red chilli, finely chopped (remove the seeds if you want it less spicy)
 100ml dry white wine
 200g spaghetti or spaghettini
 Zest of half a lemon
 1 tbsp flat leaf parsley, chopped

Rinse the clams under cold running water, discarding any that are broken or open. Put them into a large bowl of cold water for at least an hour, changing the water 4 times to remove the sand, then drain.

Bring a large pan of salted water to the boil, add the spaghetti and cook it according to the packet instructions. Drain the pasta reserving a couple of ladles of the cooking water

In the meantime, heat the oil in a large frying pan, add the garlic and chilli and cook over a low heat for a couple of minutes. Add the drained clams, pour in the wine then cover and cook for a couple of minutes until most of the shells have opened.

Once the spaghetti is cooked, add it to the pan along with the lemon zest and chopped parsley. Toss everything together adding a little of the reserved cooking water if the pasta seems a bit dry. Serve in warm bowls.