

Spaghetti alle Vongole

Serves 4

Ingredients

- 650g small Palourde clams
- 400g spaghetti (dried)
- 35g butter
- 2 tbsp extra virgin olive oil
- 3 fat cloves of garlic, finely chopped
- ½ medium-hot red chilli, finely chopped
- 100ml dry white wine
- Small bunch of flat-leaf parsley, roughly chopped
- Zest and juice of ½ a lemon

Method

- Rinse the clams in cold running water, and scrub if necessary, then put them into a large bowl and cover with cold water. Salt generously and leave for a couple of hours, then drain and rinse well to remove any grit or sand.
- Put the spaghetti into a large pan of salted boiling water and cook for a couple of minutes under the recommended time, until nearly done.
- Meanwhile, put half the butter and all the olive oil in a large pan over a medium heat and soften the garlic and chilli.
- Add the drained clams, and turn up the heat. Pour in the wine, cover and leave for a couple of minutes until most of them have opened. Discard any that are still closed. Add the others to the sauce, picking a few out of their shells for variety.
- Drain the spaghetti and add to the pan along with the remaining butter. Toss well and leave for a minute, then stir through the chopped parsley, lemon zest and juice, season to taste and serve.

Recipe taken from The Guardian - [How to cook perfect spaghetti alle vongole](#)

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