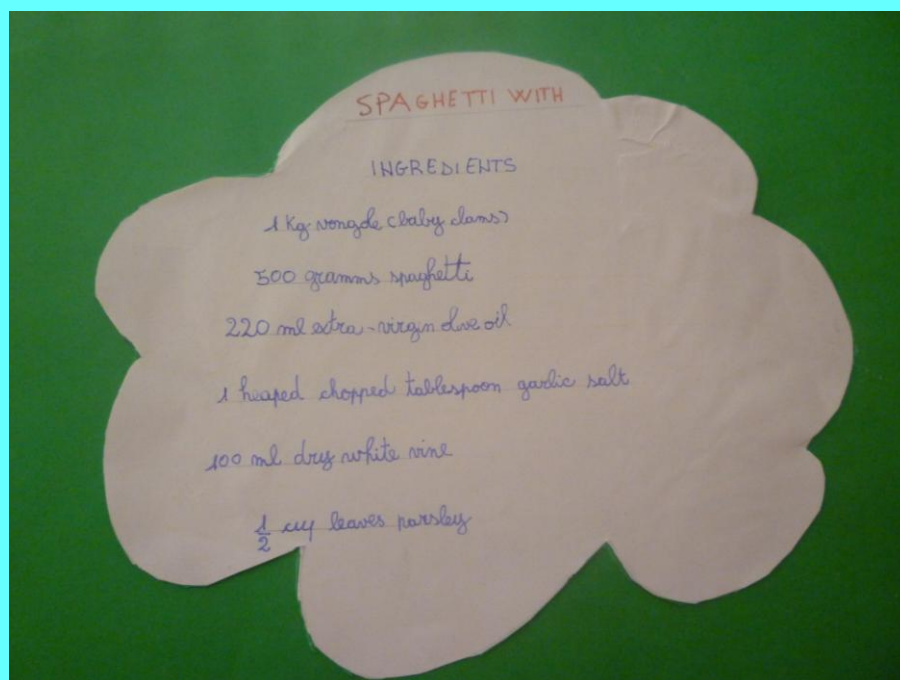


# SPAGHETTI ALLE VONGOLE



## SPAGHETTI WITH

### INGREDIENTS

- 1 kg vongole (baby clams)
- 500 grams spaghetti
- 220 ml extra-virgin olive oil
- 1 heaped chopped tablespoon garlic salt
- 100 ml dry white wine
- $\frac{1}{2}$  cup leaves parsley

## *Instructions*

Soak the vongole in cold water for 12 hours to purge them of any sand or grit. Wash them under running water.

Bring a pot of salted water to the boil and add the spaghetti, cooking until al dente. Just after adding the pasta, heat 120 ml of the olive oil in a large frying pan over medium-high heat.

When hot, add vongole, garlic and chilli. Stir once or twice as the vongole begin to cook. When the vongole have opened, season with salt to taste and add the wine. Simmer briefly. Add the remaining oil and parsley.

Drain the spaghetti and toss through the vongole. Serve immediately.







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