



COOKING PASSION SINCE 1877

Linguine alle Vongole



Serves 2

INGREDIENTS

1.2 kg of **clams**
400 ml of **prosecco**
250 ml **vegetable stock**
4 medium sized carrots, finely diced
3 vines of tomatoes
¼ of a **celery stick, diced**
2 shallots, finely diced
3 garlic cloves, diced
1 fresh chili pepper, diced
3 tbsp of olive oil
Half a bunch of parsley
1 lemon
Sea salt flakes
pepper
350 g of **fresh linguine**

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Heat the olive oil in a heavy bottomed pan. Add the diced garlic, shallots and chili until softened.

Add the diced carrots and celery and cook for about 8 minutes. Deglaze with the prosecco and let it simmer for a while.

Add the vegetable stock and let simmer again on a low heat for 5 minutes. Add the tomatoes and salt and pepper to taste.

Add the clams to the pan and let them simmer with the lid on for 3-5 minutes until all clams have opened. Discard any clams that have not opened.

At the same time boil the linguine in a generous amount of salt water but make sure it remains firm to the bite "al dente".

Add pasta to a plate, then top with the clams and clam stock. Serve with fresh parsley and a squirt of lemon juice.