



COOKING PASSION SINCE 1877

## STEAMED GARLIC BUTTER CLAMS WITH SAMPHIRE AND TAGLIATELLE IN A CREAMY TOMATO SAUCE



Serves: 4 as a main course

### INGREDIENTS

- 1 tbsp olive oil
- 1 small onion, peeled and finely diced
- 1 clove garlic, peeled and minced
- 2 tbsp tomato puree
- 1 tsp dried thyme
- ½ tsp chilli flakes (optional)
- 500g passata
- 1 tsp sugar
- ¼ tsp salt
- ¼ tsp black pepper
- 4 tbsp double cream
- 500 g fresh tagliatelle

Clams and samphire:

- 500 g clams in shells
- 3 cloves garlic, peeled and minced
- 2 tbsp unsalted butter, melted
- 4 tbsp white wine
- 90 g samphire

To Serve:

- Pinch of chilli flakes
- 2 tbsp grated parmesan cheese
- 2 tbsp finely chopped fresh chives

### INSTRUCTIONS

1. Preheat the oven to Full Steam and place a large pan of water on to boil for the pasta.
2. Heat the oil in a large frying pan over a medium-high heat. Add the onion and cook, stirring regularly, for 5 minutes until softened.
3. Add the garlic, tomato puree, thyme and chilli flakes and stir together to coat the onion. Cook for 2 minutes.
4. Add the passata, sugar, salt and pepper. Stir, then turn down the heat and allow to simmer for 10 minutes, to thicken, whilst you prepare the clams.
5. Rinse the clams under cold water, discarding any that are open. Place the clams into a large solid steam tray.
6. Mix together the garlic and melted butter and pour over the clams. Pour over the wine.
7. Place in the oven and steam for 3 minutes, then add in the samphire and steam for a further 2-3 minutes until the samphire is tender and the clams open.
8. Meanwhile, cook the fresh pasta in the boiling water for 5 minutes. Drain and add to the frying pan with the tomato sauce. Stir through the cream and allow to heat through for a minute, then turn off the heat.
9. Transfer the tagliatelle to a large serving bowl. Top with the clams (discard any that haven't opened) and samphire, draining off any excess liquid.
10. Sprinkle on chilli flakes, grated parmesan and chopped chives, serve immediately.

