

SPAGHETTI VONGOLE

Serves 4

INGREDIENTS

500g spaghetti

extra virgin olive oil

5 cloves garlic, finely chopped

4 large red chillies, deseeded and finely sliced

1kg cockles

1 cup white wine

1 bunch parsley, finely chopped

sea salt

black pepper

METHOD

1. Place about 5 litres of water on the boil and add 1 tablespoon salt into the water.
2. Add the pasta to the water and cook until al dente.
3. While the pasta is cooking, heat up a large frying pan with deep sides on high heat for about 2 minutes.
4. Add a splash of olive oil.
5. Add the garlic and chilli and sauté for about 1 minute on high heat or until fragrant.
6. Add the white wine, closely followed by the cockles then place a lid on the pan and cook for about 2 minutes or until the cockles open up.
7. Take the lid off, make sure the cockles have had enough time to open up, then strain the pasta and add to the frying pan.
8. Season with salt and pepper.
9. Divide into bowls and garnish with chopped parsley.

