



Linguine alle vongole

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Serves 2

olive oil

2 cloves of garlic, peeled and finely sliced

2 small dried bird's-eye chillies, crumbled

1/2 small bulb of fennel, finely sliced and herby tops reserved

1/2 tin of good-quality plum tomatoes

2 large handfuls of small clams

1 small wineglass of dry white wine

200g / 7oz linguine

1 small bunch of fresh flat-leaf parsley, leaves chopped

Heat a pan and add a splash of olive oil, the garlic and chillies. When the garlic is golden, add the sliced fennel and tomatoes. Cook for a few minutes until softened.

Add the clams and the wine. Put the lid on the pan and cook – shaking now and then – until the clams have opened. Discard any that remain closed. Take off the heat and remove the lid.

In the pasta pan, cook the linguine in plenty of boiling salted water until just al dente. Add the linguine to the pan with the clams. Let the pasta soak up some of the juices in the pan before tossing, sprinkling with the parsley and the fennel tops. Serve and enjoy!

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by **TEFAL**

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