



# Spaghetti alla Vongole

🕒 30–35 Min   

## Preparation

- 1 First wash the clams thoroughly under cold water. Discard any clams that are damaged or already open.
- 2 Then immerse the clams in cold water for an hour. This will make the clams open and any sand present will be rinsed out.
- 3 Then thoroughly rinse the clams once more. Peel the garlic, finely slice and bring a pan of salted water to the boil.
- 4 Heat olive oil in a large pan, add the garlic slices and halved cherry tomatoes and fry for around 4 minutes.
- 5 Then add the clams to the pan, add the white wine and allow to cook on a high heat for a few minutes with the lid on. The clams should open up fully. Discard any clams that do not open.
- 6 Meanwhile, cook the spaghetti until al dente.
- 7 Finely chop the parsley, grate the zest of the lemon and add to the clams in the pan with the spaghetti. Mix everything together well and season with salt and pepper to taste.
- 8 Serve with a little olive oil and a pinch of freshly ground pepper as well as a bowl of mixed salad.

## Ingredients 2 Portions

♦ = Kotányi Produkte

500 g	Venus clams, fresh
8 tbsp.	Olive oil
80 ml	White wine, dry
250 g	Spaghetti
1	Handful of cherry tomatoes, halved
3	Garlic cloves
1	Organic lemon
1 pinch	♦ Pepper Black, Whole
1 pinch	♦ Himalayan Salt
1	Bunch of fresh parsley, finely chopped

