



TRENETTE WITH VONGOLE
Dry pasta with clams

Ingredients:

- Gr.400 dry pasta (spaghetti or trenette)
- Gr.800 of fresh vongole
- 3 gloves of garlic
- 50 gr. Of fresh parsley chopped
- Salt and pepper
- Extra virgin olive oil

Directions:

Heat 2 cloves of garlic and a few tablespoons of extra virgin olive oil in a large frying pan. Add the clams and cover them with a lid, until they will open.

Remove part of the shells, filter the water of the clams, and keep it.

Meanwhile cook the pasta in abundant water and drain while still "al dente"

In another pan heat the 1 glove of garlic with extra virgin olive oil add the clams and the water for the clams, add the pasta "al dente" cook for 1 minute over a high flame add the parsley and serve with black pepper.