SPAGHETTI WITH CLAMS, BROCCOLI AND BOTTARGA



Menù Ingredients

300 g. Broccoli saporiti - Tasty Broccoli - B30K

q.s. Bottarga di Tonno - Tuna Bottarga - 11Z

Ingredients

q.s. Salt

q.s. Garlic

q.s. Parsley

q.s. White Wine

1 kg. Clams

500 g. Spaghetti

Chef: Leonardo Pellacani

Method

Serve 6

Drain the Broccoli from their liquid and cut them into uniform pieces. In the meantime, cook the spaghetti in boiling salted water until al dente. In a saucepan, fry the garlic together with the extra virgin olive oil, then add the previously washed clams. Add the white wine and cover with a lid, then cook over medium heat until the clams are opened. At this point, add the Broccoli and continue cooking for another two minutes. Drain the spaghetti and toss in the prepared sauce; complete with the grated Bottarga and a sprinkle of chopped parsley. Serve immediately.

Gluten Free Method

Use Gluten Free Pasta.

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