

SPAGHETTI WITH CLAMS , PEPPERS AND BOTTARGA



Chef: Monica Copetti

Method

Serve 6

Drain the clams and set aside their liquid. In a pan brown a clove of garlic in olive oil, remove it and add in the liquid from the clams, a little fish broth made with the Clam stock, two tablespoons of Tomato to thicken the sauce, and the peppers. Add a handful of parsley (if you like minced garlic too), season with salt and pepper. Drain the spaghetti al dente and toss them in the sauce, serve hot with a drizzle of raw oil.

Gluten Free Method

Use Gluten Free Pasta.

Menù Ingredients

100 g. Polpavera fine - Fine Cut tomato pulp in aseptic technology - UV3
20 g. Bottarga di Tonno - Tuna Bottarga - 11Z
300 g. Peperonepronto - Peperonepronto mixed peppers - V41
q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Saporitore alle vongole - Clam Stock - BMO

Ingredients

500 g. Spaghetti
50 ml. White Wine
q.s. Parsley
1 Clove of Garlic