

SPAGHETTI WITH CLAMS (SPAGHETTI ALLE VONGOLE)

Cooking Time

- **Prep Time:** 15 minutes (plus 3 hours for purging clams)
 - **Cook Time:** 15 minutes
 - **Total Time:** ~3 hours 30 minutes
 - **Servings:** 4
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Ingredients

For the Clams and Sauce:

- 2.2 lbs (1 kg) fresh clams
- 1 clove garlic, chopped
- 1 handful fresh parsley, finely chopped
- ½ cup (120 ml) dry white wine
- Salt, to taste

For the Pasta:

- 1.6 lbs (750 g) spaghetti
 - Salt, for pasta water
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Step-by-Step Instructions

1. Purge the Clams:

1. Place the clams in a large bowl with cold water and a generous handful of coarse salt.
 2. Cover and refrigerate for at least **3 hours** to remove any sand.
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2. Prepare the Garlic and Parsley:

1. Wash the parsley and finely chop it along with the garlic.
 2. Reserve half of the mixture for later use.
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3. Cook the Clams:

1. Rinse the clams thoroughly under running water to remove any remaining sand.
2. Place the clams in a large frying pan, cover with a lid, and cook over medium heat until they open completely, about **5–7 minutes**.

3. Discard any clams that do not open.
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4. Make the Sauce:

1. In a separate frying pan, heat a drizzle of olive oil over medium heat.
 2. Add half of the chopped garlic and parsley mixture, and sauté until fragrant, about **1 minute**.
 3. Using a slotted spoon, transfer the cooked clams to the pan with the garlic and parsley.
 4. Strain the clam liquid through a fine-mesh sieve to remove any sand, then add it to the pan with the clams.
 5. Deglaze with white wine, season lightly with salt, and cook over medium heat for **2–3 minutes**.
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5. Cook the Spaghetti:

1. Bring a large pot of salted water to a boil.
 2. Cook the Spaghetti until **al dente**, according to package instructions.
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6. Combine and Serve:

1. Drain the spaghetti and add it to the pan with the clams and sauce.
2. Toss over medium heat for **1–2 minutes** to coat the pasta evenly.
3. Add the remaining garlic and parsley mixture for a fresh burst of flavor.
4. Serve immediately, garnished with additional parsley if desired.

Tips by Nonna

1. **Use Fresh Clams:** Fresh clams are essential for flavor. Ensure they are tightly closed and discard any that remain open after tapping.
2. **Don't Overcook the Clams:** Remove the clams from heat as soon as they open to prevent them from becoming rubbery.
3. **Enhance with Spice:** Add a pinch of red pepper flakes for a subtle kick.
4. **Perfect Pasta:** Always cook the pasta until *al dente* for the best texture.
5. **Wine Pairing:** Serve with a chilled glass of dry white wine, such as Pinot Grigio or Vermentino, for a perfect pairing.