



SPAGHETTI WITH CLAMS

Serves 4

Ingredients:

400 gr Spaghetti

800 gr clams

1 garlic clove

1 cookware of extra virgin olive oil

Salt and powdered parsley

DIRECTIONS:

In a large frying pan, fry a garlic clove, with the cookware of oil, until the garlic gets golden, wash carefully the clams and add them into the frying pan increasing the heat and covering it. In a few minutes the clams will open themselves.

At this point, decrease the heat.

In the meantime, pull down the pasta into abundant salted water and drain them "al dente," put them into the frying pan together with the clams and leave this on the fire for three minutes.

At the end, serve and garnish the plate with powdered parsley.

