

chef PAUL COLLINS



LINGUINE OF CLAMS

Ingredients

800g Fresh Clams (Palourdes)

400g Cooked Linguine

4 cloves of Peeled Garlic

200g whole Shallots, chopped finely

100g Butter

2 glasses of White Wine

Handful of Flat Leaf Parsley, finely chopped

Method

- Thoroughly wash the clams in cold water and discard any that do not close up.
- Chop the shallots into a fine dice and cook in the butter, when nearly cooked add the chopped garlic and $\frac{1}{2}$ the white wine and reduce slightly. This can be done up to 2 /3 days in advance.
- Place a large pan on the oven, allow to get hot, add the clams and remaining white wine.
- When the clams start to open add the cooked linguine. Remove any unopened clamshells. Add the cooked shallot mixture.
- After 2/3 minutes when it is warmed, add the parsley, check seasoning and adjust if necessary.
- Serve in hot bowls.