

SPAGHETTI WITH CLAMS & MUSSELS

SPAGHETTI VONGOLE

As a young man I often used to go to the pretty port town of Castellammare, near Naples, to eat platefuls of their famous mussels. When I found myself there again recently, filming *Gino's Italian Coastal Escape*, I couldn't resist making the classic dish of the region – the chilli-spiked spaghetti vongole. Traditionally, spaghetti vongole contains just clams, but as I was in Castellammare, of course I had to include some mussels.

Serves 2

250g live clams	150ml dry white wine
150g live mussels	3 tablespoons chopped fresh flat-leaf parsley
3 tablespoons olive oil	300g dried spaghetti
1 garlic clove, peeled and finely sliced	12 yellow cherry tomatoes, quartered
1 fresh, medium-hot red chilli, finely sliced	Salt

1] Prepare the clams and mussels (see page 70, steps 1 and 2). Bring a large pan of salted water to the boil.

2] Meanwhile, heat the oil in a large saucepan or wok over a medium heat. Add the garlic and chilli and stir. Once they start to sizzle, add the clams and mussels.

3] Pour in the wine and stir in the parsley. Bring to the boil, cover and cook for about 5–7 minutes or until the mussels have opened. Discard any mussels that remain closed.

4] Meanwhile, cook the spaghetti in the boiling water until al dente. Drain the pasta and tip it into the pan with the clams and mussels. Add the tomatoes and cook for 1 minute, stirring. Tip onto a large serving plate and serve immediately.

