

Spaghetinni w clams, mussels, chilli & garlic

It does not matter how many different pastas we have on the menu every so often we come back to this one. Why? Because we love it – Deeply satisfying, delicious and a absolute synch to make

Serves 2

200g	Spaghetinni
400g	Black mussels
400g	Tasmanian live clams
150ml	White wine
3	Shallots
2 sprigs	Thyme
½ cup	Parsley
150ml	Extra virgin olive oil
1 clove	Garlic peeled, sliced
1 small	Red chilli
	Salt – pepper
2 slices	Bread
1	Lemon - zest

Method

- Tear the bread into pieces, sprinkle with olive oil, salt pepper, thyme leaves and zest from one lemon. Bake for 10 minutes at 180c or until golden. Crush roughly and reserve.
- Slice the shallots finely rinse the mussels and clams well and drain.
- In a hot pan add a glug of olive oil and throw in the shallots, thyme, mussels and clams.
- Add the white wine and pop a lid, cook for 4- 5 minutes or until the shells begin to open. Drain and reserve the juices.
- Remove the clams and mussels from the shells and reserve warm
- Chop the parsley
- Bring a pan of salted water to the boil and throw the pasta in for 8 minutes or until al dente.
- Heat a little olive oil in a pan and fry a little garlic and the chilli until golden pour in the juices from the mussels reduce by half add the clams to the sauce and add a drizzle of olive oil, lift out the pasta from the water and place into the pan of sauce and mussels.
- Throw in loads of parsley, toss and season to taste with pepper.
- Place in a bowl and sprinkle with the toasted bread crumbs