



SPAGHETTI ALLE VONGOLE (PASTA WITH SHELLFISH)

The fresh aromas of pineapple, amongst other things, make this a versatile wine that won't dominate softer shellfish flavours.



Serves 4 people



Cooking time: 15 minutes

INGREDIENTS

- 4 cups (400 g) spaghetti
- 2 lbs (1 kg) fresh shellfish of choice
- 2 shallots
- 1 clove fresh garlic
- 2 Tbsp olive oil
- 3 cups (75 g) flat-leaf parsley
- 4 cups (40 g) fresh dill
- Salt and pepper to taste

PREPARATION

Cook 4 cups (400 g) spaghetti al dente. Wash 2 lbs (1 kg) of your choice of shellfish.

Fry 2 shallots and 1 clove finely chopped garlic in 2 Tbsp olive oil in a large pan. Add the shellfish and 2 Tbsp finely chopped parsley, some freshly ground pepper, sea salt and some fresh dill. Bake 5 minutes, until all shellfish shells have opened.

Add the pasta to the shellfish and add extra olive oil to taste.

Wine suggestion: [Pinot grigio](#)