

## Spaghetti with clams on tomato sauce *(Pasta & rice main dishes)*



### Preparation

Wash the clams and leave them to soak in salted water for about half an hour. While the clams are soaking, make the tomato sauce. First blanch the tomatoes in boiling water and peel them. Remove the seeds from the tomato flesh and blitz with an electrical hand blender, together with the sugar, salt and a dash of Tabasco. Blend, adding 50 ml of olive oil to make an emulsion. Cook the clams by adding them to a large pan with hot oil and a dash of wine: once in the pan, cover and cook for 5 minutes until all the shells have opened. Blend the garlic with the parsley and olive oil and then add to the clams. Remove the clams from their shells; keep their cooking liquid aside. With this leftover cooking water make a sauce with a little flour. When the spaghetti is ready, add to this sauce and then add the clams. On the serving plate, make a bed of the tomato sauce and in the centre add the spaghetti and clam sauce mixed together. Here is your spaghetti with clams on tomato sauce!

### Tips

Bought the fresh clams and, to preserve the best in fresh, put them on the shelf less cold recline on the same damp cloth.

### Trivia

When you go in search of clams, keep in mind that the latter is a rather generic term, whereas there are clams, lupine and other varieties still.

### Information

**Preparation** 60 minutes

**Total Time** 10 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

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### Ingredients

**Clams** (1 kg of clams)

**Garlic** 1 clove

**Parsley** 20 grams

**Tomatoes** (1 vine tomato)

**Tabasco** (A dash of tabasco)

**Sugar** 5 grams

**Extra virgin olive oil** 100 millilitres

**White wine** 50 millilitres

**Italian 00 flour** 10 grams

**Salt** 5 grams

**Spaghetti** 320 grams