

LINGUINE WITH CLAMS

Ingredients for 4 people

| | |
|--|-------------|
| <i>1 kg of fresh clams</i> | <i>15</i> |
| <i>3 or 4 spoons of olive oil</i> | <i>100</i> |
| <i>a clove of garlic</i> | |
| <i>300 grams of Sardinian tomatoes</i> | <i>21</i> |
| <i>a glass of white dry wine</i> | <i>50</i> |
| <i>small pieces of toasted bread</i> | <i>200</i> |
| <i>parsley, salt and pepper</i> | |
| <i>200 grams of linguine</i> | <i>700</i> |
| <i>total calories (about)</i> | <i>1100</i> |

Preparation

Follow the recipe for the clams' fish soup.

Make the water and the linguine boil.

Drain the pasta when it is slightly underdone and then add the clams' fish soup in a bowl.

Mix everything, add pepper, salt and chilli as much as you prefer.

Serve it well warm in preheated plates.

Wine: Pigato figure!