Black spaghetti with clams

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Yield: 2 portions

Ingredients

- Black spaghetti with cuttlefish, 125 g (half a packet)
- Salts
- 3 cloves garlic, cut into slices
- A few tablespoons of olive oil
- Bag, 300 g fresh, live clams, picked and washed under running cold water
- 100 ml white wine
- Red peppers, cut into cubes 100 g
- Fresh parsley.
- Cherry tomatoes

Instructions

1. Time management is the most important thing when making paste, so first you need to prepare all the ingredients so that everything is at hand. Garlic is peeled, cut into slices, gelleds are washed, picked, put in a colander to drain excess water, peppers are washed, cut into cubes, tomatoes are washed, cut in half. Oil, wine, parsley, everything on the work table.

2. First, we heat the pot, when it boils add salt and cook the spaghetti for half the time as written on the package. Our instructions indicated 10 minutes, which means we will cook five minutes in water, and finish the other five in the oven together with other products.

3. While the spaghetti is cooking, heat a large pan or frying pan that should hold everything together with the spaghetti. Add olive oil, when it is hot, fry the garlic for half a minute, no more, it should not brown. Add peppers and tomatoes, lightly fry. Then add the clams and cover the pan with a lid, moving it lightly so that it heats up evenly. When there is steam, add a little wine on the lid of the pan, let the clams steam. Pour the paste, cover with a lid and continue to cook while constantly moving the pan. If there is a lack of liquid, add water from the pot in which the spaghetti was cooked. The pasta water is starchy, and it turns into a creamy, delicious sauce when mixed with the fat in which the garlic and vegetables were cooked. When the pasta is done cooking, five minutes in the pot and another five in the pan, taste it, it should be perfectly al dente. If too hard, add another drop of paste water and cook for another minute while stirring. Add parsley, mix again and serve on plates.

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