

# Orecchiette with clams and cavolo nero

PREP TIME  
15 mins

COOK TIME  
12 mins

SERVES  
4 starter | 2 main

## Ingredients

450g / 15.9 oz clams  
3 tbsp extra virgin olive oil  
1 garlic clove, sliced  
1/2 tsp chilli flakes  
6 stems cavolo nero, cores removed  
and leaves sliced  
100ml / 3.5 fl oz white wine  
200g / 7.1 oz orecchiette  
30g / 1.1 oz butter  
small bunch of basil, leaves picked  
lemon zest, finely grated, to serve

This is a timeless dish, rooted in winter by the addition of hardy cavolo nero. We love the way the little ears of pasta often end up with a clam in its shell, dressed in all the juices and ready to pick up and eat for the most delicate mouthful. Just the tiniest touch of chilli and lemon go a long way in this sauce.

1. Soak the clams in a bowl of cold water in a colander to help remove any grit. Tap them each on the kitchen surface. If the shells close or are already closed put them aside for cooking; any that don't shut should be discarded.
2. Heat the olive oil in a wide frying pan that has a lid. Add the sliced garlic, chilli flakes and cavolo nero and fry for two minutes until the garlic is lightly golden.
3. Turn up the heat, splash in the white wine, and add the clams. Cover with a lid and simmer until all the clams have opened. Any that don't, throw away.
4. Meanwhile, bring a large pan of salted water to the boil. Add the orecchiette and cook for 8 minutes or according to pack instructions. Drain, reserving a spoonful of the pasta water, and toss through the loose sauce with the butter.
5. Season and tear through the basil. Serve with a scattering of lemon zest.