

Homemade Linguine with Clams

Get a taste of the sea at home with this classic Italian dish!

Yield: 4 servings

Prep Time: 20 min

Cook Time: 15 min

Ingredients:

Pasta Dough

- See Fresh Pasta with Semola Recipe*

Clam Sauce

- 1 tablespoon Olitalia Extra Virgin Olive Oil
- 1 shallot, cut into half-moon slices
- 4 tablespoons fresh minced garlic
- 3 tablespoons lemon juice
- 1 1/2 cups white wine
- Salt and pepper, to taste
- 18 little neck clams, rinsed and scrubbed
- 2 tablespoons unsalted butter
- 1/2 cup fresh parsley, chopped



Instructions:

**Note: Our fresh pasta with semola recipe makes 10 servings while this recipe makes 4 servings. You can either scale down the pasta recipe and make it with 4 eggs and 400g Caputo Semola, or make the full amount of pasta and save the extra pasta dough for later.*

1. Prepare the fresh pasta.
2. Bring salted water to a boil while preparing the sauce.
3. In a medium skillet that has a lid, on low heat, drizzle olive oil, add the shallots, and stir.
4. After 3 minutes, add the garlic and stir.
5. After 2 minutes, add the lemon juice and white wine.
6. Add salt and pepper to taste, and bring to a boil.
7. Add the clams to the skillet and cover with the lid. Allow them to steam until the clams have opened, about 3 to 6 minutes.
8. Discard any clams that do not fully open.
9. Take the clams out of the pan and place them in a bowl. Optional: Deshell them.
10. Lower the heat and add the butter.
11. Throw your fresh homemade pasta into the boiling water and cook for about 2 min.
12. Place the pasta in the skillet and add the clams back in.

13. Add parsley and mix together. Add more salt and pepper to taste if necessary.
14. On medium heat, toss the pasta for a minute or two until it is fully coated in the sauce.
15. Place the pasta on a big plate and add the unshelled clams around it for display. Garnish it with more parsley before serving.