

Spaghetti vongole



Photo © Kenwood

Serves 4

Prep 30 mins

Cook 15 mins

SPECIAL EQUIPMENT

Kenwood Chef Titanium with dough hook, pasta roller and spaghetti cutter attachments
rolling pin
large sauté pan with lid
large saucepan
colander

INGREDIENTS

For the Spaghetti

200g pasta flour (type 00)
2 eggs, medium, organic / free range
2 pinches sea salt

For the Vongole

50g shallots, finely chopped
2 cloves garlic, peeled and chopped
50ml extra virgin olive oil
500g Palourde clams, in shells (*1)
100ml dry white wine
50g tomato, de-seeded and diced 1cm
14g flat leaf parsley, roughly chopped
1 sprig basil, roughly chopped
1/2 lemon, juiced

METHOD

FOR THE SPAGHETTI

1 Place all the ingredients into the bowl of your Kenwood Chef. Using the dough hook attachment, knead on speed 1 for one minute then, speed 2 for two minutes until you have a smooth ball. Divide the dough into two equal pieces, wrap in cling film and rest in the fridge for 20 minutes (*2).

2 Using a rolling pin, flatten each piece of pasta into a 20cm x10cm rectangle. This should be about 1/2 cm thick, which is the optimal thickness for passing through the machine.

3 Attach your pasta roller to the Kenwood Chef and turn the dial to the thickest setting. Feed one of the rectangles of pasta through the machine and lay it on the work surface horizontal to you.

4 Take one end of the pasta and fold it 1/3 over itself, then fold the other 1/3 of the pasta back on itself. Using a rolling pin, gently flatten the pasta dough until it is 1/2 cm thick again and pass back through the pasta roller attachment. Continue to reduce the thickness until it is long enough to seal the two ends together to make a conveyor belt (*3).

5 Continue to roll and thin until you reach setting 6.

6 Cut the sheet of pasta into two even pieces and place on the work surface. Remove the roller and attach the spaghetti cutter. Feed the sheets one at a time through the cutter and either lay on a greaseproof lined tray or hang from a suitable rail while it dries out.

PLANNING AHEAD

Your pasta can be prepared and rolled up to two days in advance, as long as it is cling filmed tightly and stored in the fridge. All the ingredients can be chopped in advance.

VARIATIONS

Mussels or cockles could be used in place of the clams.

METHOD

FOR THE VONGOLE

- 1 Bring a large saucepan of salted water to the boil, ready to cook the spaghetti. Separately, in a large sauté pan over a medium heat, soften the shallots and garlic in the olive oil, for three minutes without colouring **(*4)**.
- 2 Place the spaghetti into the large saucepan of boiling water, stir and cook for two minutes.
- 3 While the spaghetti is cooking, add the clams and white wine to the softened shallots and garlic, cover with a lid and cook on full heat for two minutes until the shells just open **(*5)**.
- 4 Drain the cooked spaghetti into a colander and add to the sauté pan, and finish with the diced tomato, chopped parsley and a little lemon juice. Toss all the ingredients together, taste and adjust the seasoning if necessary.
- 5 Serve in a large bowl direct to the table with fresh bread and a glass of white wine.

CHEF'S NOTES (*)

(*1) Fresh shellfish such as mussels, clams and cockles should be heavy with seawater and tightly closed. If not, give them a light tap, and if they do not close on their own accord, discard them.

(*2) The gluten (a protein present in the flour) will cause the dough to retract if the pasta is not allowed to rest.

(*3) By sealing the two ends of pasta together you will create one complete loop that will be easier to manage as you continue to reduce the thickness of the pasta.

(*4) It is important that you cook and soften the shallots and garlic without them caramelising as this will add a totally different flavour to your dish.

(*5) Don't overcook the clams, or they will become tough and chewy.



RAYMOND BLANC OBE

Raymond Blanc is acknowledged as one of the finest chefs in the world. Completely self-taught, his influence on gastronomy has been so great that he is the only chef to have been honoured with both an OBE from Britain and The Legion of Honour, the highest decoration in France.

Recipe © Raymond Blanc 2019



WINE PAIRING

Andrea di Pec, Pinot Grigio - Delivering delicate aromas of citrus fruit complemented by hints of hay, fresh nuts and toasted almonds. Well-balanced with loads of minerality and a hint of earthiness makes this a perfect match.