
RECIPE OF THE WEEK

Clams with 'nduja & Squid Ink Linguine

Sardinia is one of our favourite places and shellfish with squid ink risotto or pasta is one of the local favourite pairings. Back home we like to recreate the lazy lunches and romantic dinners of our courting days with a touch of Southern Italian heat in the form of 'nduja



(that's *nnn-doo-jah* before you ask) which is a sometimes fiery and usually hot, spicy, smoked Italian sausage which is somewhere between and sausage and a spreadable salami from Calabria.

This is a good recipe for St Valentine's Day or one where you want something quick but impressive or you just got lucky with some clams at the seaside (*or order clams from us since it's Fish on Friday - Alex.*)

2 tablespoons olive oil

120g 'nduja calabrese or Alex's Napoli, Viagra or Sardinian sausage, casing removed

200g squid ink linguine, tagliolini or gigli pasta

2 garlic cloves, thinly sliced

1 small shallot finely diced

500g Cornish surf clams, scrubbed

¼ cup dry white wine - Vermentino or Sella & Mosca 'La Cala' or 'Arenarie'

Trapani sea salt

1 tablespoon unsalted butter, preferably Italian

1 tablespoon finely chopped flat leaf parsley

Heat oil in large pan with a glass lid over medium-high heat. Add nduja or sausage meat and sauté, breaking into small pieces with a wooden spoon, until melted or lightly browned in the case of sausage - about 5 minutes.

Add the chopped garlic and shallot and sauté, stirring, until softened, about 1 minute being sure not to burn them.

Add the clams and white wine; cover, then give the pan a good shake on the hob. Cook, shaking skillet occasionally, until clams open, about 5 minutes; discard any that do not open.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente, about 3 minutes. Drain, reserving 1 cup pasta cooking liquid. Add butter, parsley, pasta, and ½ cup pasta cooking liquid to clams. Cook, tossing and adding more cooking liquid as needed, until sauce coats pasta, about 3 minutes. Taste and season with salt then serve

Serves 2.

To download this recipe go to www.squisitodeli.co.uk
