SPAGHETTI WITH CLAMS AND CHANTERELLES MUSHROOMS



INGREDIENTS FOR 4 PERSONS

- 200g chestnut flour
- 300g flour 00
- 4 eggs
- 500g clams
- 150g pinot noir wine
- 240g Small Sautéed Chanterelle Mushrooms
- q.s. Yellow Mid-Dried Datterino Tomatoes
- q.s. Wild Garlic Oil

METHOD

- Prepare the noodles by mixing the two types of flour with the eggs and a pinch of salt until the pasta dough is smooth.
- After cutting the dough and creating the spaghetti, transfer them to a cutting board sprinkled with flour.
- In a hot pan put some bear garlic oil, the clams and the pinot noir wine.
- Cook the pasta in plenty of salted water, drain and toss in the pan with the sauce and add the Mid-Dry Yellow Datterino Tomatoes and the Chanterelles Mushrooms.
- Serve on a hot plate, with parsley.

PRODUCTS IN THIS RECIPE



Small Sautéed Chanterelle Mushrooms



Yellow Mid-Dried Datterino Tomatoes



Wild Garlic Oil