



## Clams

### Clams in white wine, garlic, chilli and fresh herbs

Serves 4 people

#### Ingredients

- 1 Birdseye chilli
- ½ onion
- 1 garlic clove finely diced
- 1 cup of white wine
- Lemon zest
- Fresh herbs
- Parmesan Cheese
- 1 kg of Cloudy Bay Clams
- 500g of fresh pasta



#### Instructions

1. Using a wok with a lid, heat a tablespoon of olive oil and cook the garlic, onion and chilli.
2. Add the white wine, cook for 5 mins until the wine has evaporated then add the clams.
3. With the lid on, steam the clams until they are fully open.
4. In the meantime, cook the pasta to the manufactures directions
5. Finely chop fresh herbs, I used Dill and Basil and zest the lemon rind then grate the parmesan.
6. Layer the pasta, add the Clams on top, spoon the juices from the wok, add the fresh herbs and cheese.