

# San Remo Spaghetti Con Vongole

## *Ingredients:*

1 pack of San Remo Spaghetti  
Olive oil  
6 cloves of garlic  
4 red chillis  
1kg vongole  
½ cup white wine (we recommend: Seppeltsfield Eden Valley Riesling)  
100g butter  
Black pepper  
Fresh parsley

## *Method:*

Cook the San Remo spaghetti as per packet instructions. Drain, and set aside.

Over a medium heat, add two tablespoons of olive oil to a pan. Crush the garlic cloves with the back of a knife, adding them to the oil with the whole chillis. When fragrant, add the vongole and the white wine (we've used a light and citrusy Seppeltsfield Eden Valley Riesling).

Leave the vongole to steam in the pan with the lid on until the vongole shells have opened – about 3 to 6 minutes.

Add the spaghetti to the pan with butter and stir through until melted. Finish with fresh parsley and cracked black pepper to taste.

