

SPAGHETTI VONGOLE WITH RED CHILLI



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Green & red chilli WOK
450g

INGREDIENTS

4

- 1 packet spaghetti
- 2 nets vongole
- 20 g Bresc WOKchilli
- 3 g chilli flakes
- 20 g Bresc Garlic chopped
- 20 g flat-leaved parsley, chopped
- 1 dl white wine
- 1 dl olive oil
- salt and pepper

PREPARATION METHOD

Cook the pasta al dente in plenty of well salted water. Rinse the vongole thoroughly. Braise the garlic, chilli flakes and WOKchilli. Add the vongole. Add a large dash of wine and stew them until they are cooked. Stir in the pasta and flat-leaved parsley and season with salt and pepper.