

FARFALLE WITH A SALAD OF CLAMS, TOMATOES AND BASIL, AROMATIC BREADCRUMBS AND SALSA VERDE



TIME
60 min.



DIFFICULTY
Medium



PASTA
Farfalle

INGREDIENTS FOR 4 PORTIONS



SHORT-NECKED
CLAMS



ANCHOVY
FILLETS IN OIL



CUTTLEFISH
INK



HARD-BOILED
EGG



CHERRY
TOMATOES



CLOVE UNPEELED
GARLIC



PANKO



PARSLEY, BASIL,
MARJORAM, MINT,
ROSEMARY AND THYME



GRATED PARMIGIANO
REGGIANO



WHITE
WINE



EVOO, SALT
AND PEPPER

FOR THE CLAM AND TOMATO SALAD

- 1L WATER
- 1Kg SHORT-NECKED CLAMS, CLEANED AND WASHED
- 30g WHITE WINE • 1 CLOVE UNPEELED GARLIC
- 4 CHERRY TOMATOES • 20g EVOO
- GROUND WHITE PEPPER • PARSLEY • BASIL
- MARJORAM • MINT
- 1 SACHET CUTTLEFISH INK (optional, to decorate the plate)

METHOD FOR THE CLAM AND TOMATO SALAD

Clean the clams and wash them. In a saucepan with a lid, fry the unpeeled garlic clove with the parsley and basil in the EVOO, add the clams, deglaze with the white wine. Add the water, cover and, once the clams have fully opened, remove them from the cooking liquid. Remove the clams' flesh and set aside. Wash and chop the cherry tomatoes, put them in a bowl, add parsley, basil, salt, pepper and oil and season. Wait 10 minutes, drain the released liquid and whip it into an emulsion, adding the olive oil a few drops at a time, like when you make mayonnaise: once you have obtained a thick mix, set it aside. In another bowl, mix the clams with the seasoned and drained tomatoes.

FOR THE SALSA VERDE

- 1 HARD-BOILED EGG
- 30g CHOPPED PARSLEY AND BASIL
- ½ GARLIC CLOVE
- 10g ANCHOVY FILLETS IN OIL
- 100g EVOO

METHOD FOR THE SALSA VERDE

Peel the hard-boiled egg and cut it in 4 place it and all other ingredients in an immersion blender beaker. Blend until you obtain a homogeneous sauce.

METHOD FOR THE BREADCRUMBS

In a non-stick pan, pour the oil with the unpeeled garlic clove and sauté. Add the panko, let brown for a few minutes, take off the heat and add the Parmigiano Reggiano, salt and spices.

FINAL METHOD AND PLATING

In a large saucepan, bring plenty of water to the boil, salt and cook the Sgambaro Yellow Label Farfalle. Drain them when they are very al dente, season with oil and let them come to room temperature. Then add them to the clam and cherry tomato salad, with a little salsa verde and a drizzle of spicy oil and lastly, add a good helping of the breadcrumbs and mix. With the help of a large brush, alternate brushstrokes of salsa verde and cuttlefish ink on a dinner plate, arrange the portion of seasoned Farfalle and finish with the tomato emulsion and a dusting of breadcrumbs.

Enjoy your meal!