

## Spaghetti with clams and roe

Spaghetti with clams and roe is a refined, flavourful first course. The perfect dish for a formal meal or a romantic dinner.

### Ingredients

200g spaghetti  
500g clams (cleaned)  
40-50g mullet roe (*bottarga*) (preferably not grated)  
1 clove garlic  
2/3 tbsp chopped parsley  
extravirgin olive oil as needed

### Procedure

1. Bring unsalted water to a boil. Put in the spaghetti, cook for about half the time specified on the package.
2. Sauté the clove of garlic in a large frying pan for 2-3 minutes. Add the clams, cover and cook on high flame, until the clams open. Put the clams in a bowl, cover so they will not dry out.
3. Grate enough bottarga to obtain 2-3 tbsp. Flake off pieces from the remaining piece of roe to garnish the plates later.
4. After the spaghetti has been half-cooked, put in the frying pan with the clam liquid and continue cooking for the time remaining, as if it were a risotto (that is, adding water as needed).
5. As soon as the spaghetti is cooked, add some tbsps of chopped parsley and half of the grated roe. Toss the mixture to amalgamate the ingredients.
6. Plate up the spaghetti, adding the clams. Garnish each plate with the roe slices and sprinkle over them the remaining grated roe.