

Clam Pasta

Ingredients

- 6 cloves garlic, rasped
- 2 egg yolks
- ~1/2 c olive oil + 1 tbsp
- 1 tbsp butter
- 1 large shallot, fine dice
- 2 tbsps flour
- ~1/3 cup white wine
- 1 can clams in water
- Chopped basil and/or parsley
- 1 lb linguine or spaghetti
- Grated romano or parmesan
- Salt and pepper

Method

1. Aioli: Combine garlic with salt and pepper in a bowl. Whisk in egg yolks until lemon coloured. Slowly add ½ cup olive oil while whisking to create aioli.
2. Heat 1 tbsp oil and 1 tbsp butter in a pan large enough to hold completed pasta. Add shallots and saute over low-medium heat until soft. Stir in flour and continue to saute for 5 minutes.
3. Heat water for pasta and start pasta cooking (takes about 10 minutes depending on the type). Cook pasta until just al dente. Drain and reserve.
4. Meanwhile deglaze shallots and flour with white wine, stirring to mix well, then add clams with water. Stir well to remove lumps and heat to thicken. Season with salt and pepper and maintain over low-medium heat.
5. Condition aioli with spoonful of clam sauce (~1/4 of a cup at a time), whisking each addition, to gently warm aioli and prevent it from breaking. Once aioli is conditioned (approximately 5 or 6 additions), add aioli mixture to remaining clam sauce and stir well to combine. Reheat, being careful not to break the sauce, and adjust seasoning as required.
6. Stir cooked pasta into sauce along with half of chopped herbs. Ensure pasta is well sauced and clams are evenly distributed.
7. Garnish pasta with remaining chopped herbs and serve with grated romano or parmesan.

Notes

- The recipe can be doubled by adding an egg yolk and a couple of more rasped garlic cloves to the aioli and otherwise doubling amounts.