

Noodles with Hen Clams & Zucchini

(Tagliolini con Vongole e Zucchine)

INGREDIENTS:

Servings: 2 people

Tagliolini	9 oz
Zucchini	1
Small garlic clove	1
Small onion	1/4
Clean hen clams	9 oz
Olive oil	1/4 cup
Dry white wine	1/4 cup
Fresh chopped parsley	small handful
White pepper	
Fish stock	1/4 cup
Salt	pinch

Home-made fish stock:

Butter	1 tbs
Mire poix	1 1/4 pounds
(i.e. carrots, celery, leek, onion)	
Fish heads, bones, tails	2 1/4 pounds
Dry white wine	1 cup
Bouquet garni of parsley, bay leaf, and thyme	2
Juniper berries	1 tbs
Whole black peppercorn	1 tsp
Water	2 1/2 quarts

Servings: 4 people

Tagliolini	1 1/4 pounds
Zucchini	2
Garlic clove	1
Small onion	1/2
Clean hen clams	1 1/4 pounds
Olive oil	1/2 cup
Dry white wine	1/2 cup
Fresh chopped parsley	small handful
White pepper	
Fish stock	1/2 cup
Salt	pinch

Home-made fish stock:

Butter	1 tbs
Mire poix	1 1/4 pounds
(i.e. carrots, celery, leek, onion)	
Fish heads, bones, tails	2 1/4 pounds
Dry white wine	1 cup
Bouquet garni of parsley, bay leaf, and thyme	2
Juniper berries	1 tbs
Whole black peppercorn	1 tsp
Water	2 1/2 quarts

Servings: 6 people

Tagliolini	1 3/4 pounds
Zucchini	3
Small garlic cloves	2
Small onion	3/4
Clean hen clams	1 3/4 pounds
Olive oil	3/4 cup
Dry white wine	3/4 cup
Fresh chopped parsley	small handful
White pepper	
Fish stock	3/4 cup
Salt	pinch

Home-made fish stock:

Butter	1 tbs
Mire poix (i.e. carrots, celery, leek, onion)	1 1/4 pounds
Fish heads, bones, tails	2 1/4 pounds
Dry white wine	1 cup
Bouquet garni of parsley, bay leaf, and thyme	2
Juniper berries	1 tbs
Whole black peppercorn	1 tsp
Water	2 1/2 quarts

Servings: 8 people

Tagliolini	2 1/4 pounds
Zucchini	4
Garlic clove	2
Small onion	1
Clean hen clams	2 1/4 pounds
Olive oil	3/4 cup
Dry white wine	1 cup
Fresh chopped parsley	small handful
White pepper	
Fish stock	1 cup
Salt	pinch

Home-made fish stock:

Butter	1 tbs
Mire poix (i.e. carrots, celery, leek, onion)	1 1/4 pounds
Fish heads, bones, tails	2 1/4 pounds
Dry white wine	1 cup
Bouquet garni of parsley, bay leaf, and thyme	2
Juniper berries	1 tbs
Whole black peppercorn	1 tsp
Water	2 1/2 quarts

Servings: 10 people

Tagliolini	2 1/2 pounds
Zucchini	5
Small garlic cloves	3
Onion	1
Clean hen clams	2 1/2 pounds
Olive oil	1 cup
Dry white wine	1 1/4 cups
Fresh chopped parsley	small handful
White pepper	
Fish stock	1 1/4 cups

Salt	pinch
Home-made fish stock:	
Butter	1 tbs
Mire poix (i.e. carrots, celery, leek, onion)	1 1/4 pounds
Fish heads, bones, tails	2 1/4 pounds
Dry white wine	1 cup
Bouquet garni of parsley, bay leaf, and thyme	2
Juniper berries	1 tbs
Whole black peppercorn	1 tsp
Water	2 1/2 quarts

Servings: 12 people

Tagliolini	3 pounds
Zucchini	6
Garlic clove	3
Small onion	1 1/2
Clean hen clams	3 pounds
Olive oil	1 cup
Dry white wine	1 1/2 cups
Fresh chopped parsley	small handful
White pepper	
Fish stock	1 1/2 cups
Salt	pinch
Home-made fish stock:	
Butter	1 tbs
Mire poix (i.e. carrots, celery, leek, onion)	1 1/4 pounds
Fish heads, bones, tails	2 1/4 pounds
Dry white wine	1 cup
Bouquet garni of parsley, bay leaf, and thyme	2
Juniper berries	1 tbs
Whole black peppercorn	1 tsp
Water	2 1/2 quarts

TOOLS:

Chef's knife
Cutting board
Bowl
Skillet with lid
Wooden spoon
Pasta pot
Strainer
Pasta fork

PREPARATION:

Prepare the fish stock:

This will yield 2 quarts. You will need some of the stock for this recipe, and the remaining can be frozen.

Clean the fish. Melt the butter in a stockpot and sauté the vegetables for 5 minutes. Add the

all the fish parts and continue to cook for 5 minutes. Add the wine, water, and spices. Bring to a boil, partially cover it, and simmer for 30 minutes. Strain through a fine sieve.

Finely chop the thyme. Slice half the zucchini into thin rounds. Cut the rest of the zucchini into fine strips. Finely *chop the onion and garlic*. Place the olive oil in the pan over moderate heat. Add the onion and garlic and stir for a minute. Add the zucchini rounds and season with salt. After a minute, *add the clams and stir*. Add a ladleful of stock, the wine, and parsley.

Cover and simmer, stirring occasionally, for 4-5 minutes. In the meantime cook the pasta until almost "al dente" in lightly salted boiling water. *Strain the pasta and add it to the clams* but keep the water boiling for the zucchini strips. Blanch the zucchini strips and strain.

SautÉ the clams and pasta briefly. Add more stock if they are too dry. Season with white pepper and continue to cook for a minute. *Transfer to a serving plate* and sprinkle with parsley. *Arrange the zucchini strips* around the plate and serve.

This recipe comes the *Grotto Palazzese*.