



Linguine Vongole (Bouillon Your Needs)



Ingredients (10 portions)

Amount	Measure	Name
600	g	Clams
800	g	KNORR COLLEZIONE ITALIANA Linguine
45	ml	Olive oil
130	g	Shallots
10	g	KNORR PRIMERBA Garlic Paste
20	g	Chilli, red
100	ml	KNORR Concentrated Finishing Bouillon Shellfish
100	ml	Water
4	g	Herb, basil fresh

Preparation

Advance Preparation
 Warm Serving Plates.
 Method

1. Prepare clams and discard any with open shells. Keep in clean water in refrigerator until required.



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2. Cook pasta as per manufacturers instructions.
3. Place a wok over a medium to high heat add the oil and bring to a high heat, Saute the shallots, garlic and chilli for 2 minutes with out colour, add the clams and cover with a lid. Cook the clams until they open.
4. Strain the clams through a colander. Pour any juices back into the pan along with the shallots, garlic, chilli, water and shellfish finishing bouillon.
5. Toss the drained pasta through the clam mix. Twist a portion of pasta round a carving fork and lay centre of plate, spoon over some clam mix and finish with a sprinkle of fresh chopped basil.

Handy hint

If clams aren't available mussels would be a good alternative. Cream could be added instead of water for more decadent sauce.

Nutrition

Added salt is not recommended but if used keep to a minimum . If using oil use unsaturated (olive or sunflower) and reduce the quantity used where possible. This helps to provide a nutritional balanced dish.

CCPs

Always wash your hands after handling raw protein or root vegetables

Minimum cooking core temperature to 75oC for thoroughly cooked

Minimum holding temperature 63oC

Reheated food core temperature 82oC

Probes should be cleaned and sanitised before each test using approved wipes

Leftover food for recovery should be, chilled rapidly, covered, labelled, refrigerated and used within 24 hours

Discard leftover food of over 2 hours hot holding