

## SPAGHETTI VONGOLE WITH RED CHILLI



### USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Green & red chilli WOK  
450g

### INGREDIENTS

4

- 1 packet spaghetti
- 2 nets vongole
- 20 g Bresc WOKchilli
- 3 g chilli flakes
- 20 g Bresc Garlic chopped
- 20 g flat-leaved parsley, chopped
- 1 dl white wine
- 1 dl olive oil
- salt and pepper

### PREPARATION METHOD

Cook the pasta al dente in plenty of well salted water. Rinse the vongole thoroughly. Braise the garlic, chilli flakes and WOKchilli. Add the vongole. Add a large dash of wine and stew them until they are cooked. Stir in the pasta and flat-leaved parsley and season with salt and pepper.