

PRIMO ESTATE

Dina Grilli's Quick and Easy Linguine al Vongole Recipe

Cockle Linguine



Dina used to say that one taste of this classic dish transported her to a restaurant in Venice with the waters of the Grand Canal lapping at her feet. Try her quick and easy recipe at for a taste of Venice in your own home (serves 5).

Ingredients

- 1.5kg of Vongole (cockles), scrubbed and soaked in warm water for 30 minutes
- 3 large cloves of garlic, finely chopped
- 1 small red chili, finely chopped (or a pinch of good chilli flakes)
- JOSEPH Extra Virgin Olive Oil
- 1 handful of flat leaf parsley, finely chopped
- 1/4 cup of Primo & Co The Venetian Garganega
- 8 firm roma tomatoes, deseeded and finely chopped
- 500 - 700gm of linguine (depending on your preferred sauce to pasta ratio)

Method

Cook your pasta until firmly al dente. While pasta is boiling warm a glug of JOSEPH Extra Virgin Olive Oil in a large saucepan and cook garlic and chilli until the garlic begins to turn golden and emit a gorgeous perfume. Add tomatoes, parsley, vongole and wine then cook over a medium heat for 5 - 10 minutes until vongole are open (shake the pan occasionally to help them). Meanwhile drain your pasta adding a little pasta water to the sauce if it looks dry. Discard any unopened vongole and serve dressed with a dash of JOSEPH olive oil.

Add an authentic Italian touch by serving with Primo & Co The Venetian Garganega made by Joe in Italy.

Ciao,

The Primo Team



The home of
JOSEPH
wine and olive oil.

As Trustee for the
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