

# Clam and Mushroom Linguine

## Ingredients

Serves 8

30g dried porcini mushrooms  
4 tbsp olive oil  
10 cloves garlic (minced)  
1 tsp chilli flakes  
1kg NZ Littleneck Clams  
2 cups (500ml) dry white wine  
2 cups (500ml) fish stock  
4 tomatoes (diced)  
handful chopped fresh parsley  
500g linguine



## Method

Soak mushrooms 20 to 30 minutes in cold water to rehydrate. Pat dry, and coarsely chop.

Heat oil in a medium saucepan over medium heat. Stir in mushrooms, garlic and chilli flakes. Cook until browned. Stir in clams and white wine. As clams open remove to a medium bowl, discarding those that remain closed.

Mix tomatoes, fish stock and parsley into the mushroom mixture. Simmer until slightly thickened, about 15 minutes.

Bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain.

Return clams to the stock mixture and cook until heated through. Toss with the cooked linguine just before serving.