

Linguine alle Vongole con Burro

(Linguine with Clams & Butter)

**Gather
& Feast**

By [Ashley Alexander](#)

For lovers of vibrant Italian seafood dishes, this Linguine alle Vongole is a true classic. Featuring fresh clams, garlic, and a hint of chili, this dish is rich yet perfectly balanced by the bright flavours of white wine, lemon zest, and fresh parsley. I've also added a touch of butter for a hint of luxury, giving the dish a subtle creaminess that elevates the flavours without overpowering them. Despite its impressive flavours, this recipe is surprisingly quick and simple to prepare—ready in under 30 minutes. It's perfect for special occasions and a great option for the festive season.

SERVES 4 as a main, 6 as a starter | **PREP** 10 minutes | **COOK** 20 minutes | **TOTAL TIME** 30 minutes

INGREDIENTS

To serve 4

- 400g linguine (I've used Garofalo Pasta)
- 3 tablespoons extra virgin olive oil
- 60g (roughly 4 tablespoons) salted butter
- 6 fresh garlic cloves, finely sliced
- 1/2 teaspoon Calabrian chili paste or pinch of dried chili flakes (to your taste)
- 1 kilo (2.2 lb) little neck clams or vongole
- 250ml (1 cup) dry white wine
- Zest of 1 lemon, plus wedges for serving
- 2 large handfuls of fresh flat-leaf parsley, finely chopped
- Sea salt for the pasta water

To serve 2

- 200g linguine (I've used Garofalo Pasta)
- 1 1/2 tablespoons extra virgin olive oil
- 30g (roughly 2 tablespoons) salted butter
- 3 fresh garlic cloves, finely sliced
- 1/4 teaspoon Calabrian chili paste or a pinch of dried chili flakes (to your taste)
- 500g (1.1lb) little neck clams or vongole, washed and rinsed well in cold water
- 125ml (1/2 cup) dry white wine
- Zest of 1/2 lemon, plus wedges for serving
- 1 large handful fresh flat-leaf parsley, finely chopped
- Sea salt for the pasta water

METHOD

Prep and timing

1. Have all ingredients prepped (mise en place) before you start, as the pasta and sauce cook simultaneously. The pasta will finish cooking in the sauce, so timing is key.

Cook the pasta

1. Bring a large pot of water to a rolling boil. Add 2 generous pinches of sea salt—carefully taste the water; it should be salty like the sea, but not overwhelmingly so.
2. Add the linguine and cook for 7 minutes, or 3-4 minutes under the package instructions for al dente. It will finish cooking in the sauce.

Make the clam sauce

1. While the pasta cooks, heat a large frying pan over medium heat.
2. Add olive oil and 20g of butter.
3. Sauté the garlic and chili for 1-2 minutes until fragrant, but not browned.
4. Add the clams, stir to coat, and increase the heat.
5. Pour in the white wine, cover the pan, and steam the clams for about 3 minutes, shaking the pan occasionally, until they open.

Combine pasta and sauce

1. Once the clams have opened, remove the lid and add the lemon zest, parsley, and remaining butter. Stir gently to combine.
2. Using tongs, transfer the linguine directly from the pot to the pan, bringing some of the starchy pasta water with it.
3. Toss the pasta in the sauce, adding more pasta water as needed to create a silky, emulsified sauce. Continue tossing and stirring for 1-2 minutes until the linguine is al dente and the sauce is glossy.

Finish and serve

1. Taste and adjust seasoning with sea salt if needed.
2. Serve immediately with a squeeze of fresh lemon juice and lemon wedges on the side.

NOTES

Clam selection: If you can't find little neck clams or vongole, other small clams (like cockles or Manila clams) will work. Wash and rinse them well in cold water to ensure any sand or sediment is removed before cooking. Be sure to discard any clams that remain closed after cooking.

Pasta cooking tips: Cook the linguine firmer than al dente (slightly firm) as it will finish cooking in the sauce. Undercooking the pasta by 3-4 minutes allows it to absorb the flavours while tossing in the sauce as well as creating a well emulsified sauce. The starchy pasta water is essential for emulsifying the sauce, creating a glossy texture. Add it gradually until the sauce reaches a silky consistency.

Butter and olive oil: The combination of butter and olive oil provides richness and smoothness to the sauce. For a lighter version, you can reduce the butter slightly or use all olive oil, but the butter adds a luxurious feel to the dish.

Chili adjustments: Adjust the level of chili to your taste. Calabrian chili paste provides a distinct heat with depth, but dried chili flakes work well as a more readily available alternative.

Timing is key: This is a dish that comes together quickly, so having all your ingredients prepped beforehand (mise en place) is crucial. The sauce and pasta cook simultaneously, so organisation is important to avoid overcooking either element.

Lemon and freshness: The lemon zest adds brightness to balance the richness of the butter and the brininess of the clams. Squeezing fresh lemon juice right before serving elevates the dish with a burst of freshness.

Serving tips: Serve the dish immediately after cooking to enjoy the sauce at its best consistency. The sauce may thicken if it sits for too long, so plating and serving promptly is key.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/linguine-alle-vongole-con-burro-linguine-clams-butter>

Let me know if you make the recipe! x **@gatherandfeast**