



Vongole Al Cartoccio

8 extra large sheets of aluminium foil
2 lb fresh clams, cleaned (914g)*
2 garlic cloves, thinly sliced*
a bunch fresh flat leaf parsley, chopped*
12 cherry tomatoes, halved*
8 tablespoons extra virgin olive oil (118ml)*
salt and pepper to season
1 cup white wine (235ml)*

- Divide into 4 individual portions

Com Si Fa?

- Preheat oven to 400 degrees Fahrenheit.
- Take two sheets of aluminium foil and place them on top of each other to create a more sturdy base. Lift all 4 sides up to create a container.
- Place clams, garlic, parsley and tomatoes in the centre.
- Drizzle with extra virgin olive oil.
- Season with salt and pepper and add wine.
- Grab all the sides of the aluminium foil and tightly seal them closed, to prevent steam from escaping.
- Repeat the above process 3 more times to create 4 individual servings.
- Place in the oven for approximately 20 minutes to allow all the clams to fully open.
- Serve immediately with aluminium foil packages still tightly closed. Allow guests to open their own individual packages to experience all the aromas contained.

Per 4 persone



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