

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Bucatini With Clams in Asparagus Broth

BY CHEF MARTY SLAVIN

(Serves 4) Ingredients

Olive oil
1 bunch of asparagus
1 diced onion
2 minced garlic clove
1 sprig parsley
1 sprig thyme
1 bay leaf
Vegetable stock to cover
1 diced shallot
1 cup white wine
Salt and pepper to taste
2 lbs. clams
1 lb. bucatini
Chopped parsley
1 tbsp. unsalted butter
(optional)
1 can of cooked clams, 6 oz.
(optional)

Directions

Cook bucatini until just short of al dente. Strain and immediately cool it down under running water. Drain until dry, toss with 1 tsp. olive oil.

Break off the bottom 1-2" of the asparagus and save the woody parts. Cut the tops of the asparagus in to 2" sections and put aside. Heat a large pan with the olive oil. When heated, sweat the onions until they are translucent; about 5 minutes.

Add half the garlic and cook until fragrant; about 30 seconds. Add the woody asparagus stems and toss in the onion garlic mixture. Add a pinch of salt and then cover with vegetable stock. Simmer approximately 30 minutes until the stems are very soft.

Puree the mixture in a blender and then strain the solids out. Put the mixture back in the pan and keep it warm

In a large skillet, heat olive oil until simmering. Add shallots and sauté until soft, about 3 minutes. Add rest of garlic and sauté till fragrant; about 30 seconds. Add white wine, juice from optional canned clams, and clams, cover and turn heat down to medium-low. Cook until clams start to open; about 3-4 minutes. Add the asparagus broth and bring to simmer. When clams are fully open, add asparagus tips, optional canned clams and stir to incorporate them into the sauce. Add bucatini and cook until the bucatini is warmed through and at the al dente stage. Stir in optional butter and parsley.

Serve immediately with crusty bread.