



HAKE & CLAM SPAGHETTI WITH BOURSIN



MINUTES TO PREPARE
5



MINUTES TO COOK
15



SERVES
2

INGREDIENTS

1 shallot or onion, peeled and finely diced
1 stalk celery, finely diced
1/4 fennel, finely diced
3 cloves of garlic, peeled and finely chopped
1 tablespoon rapeseed oil
100ml water
1 teaspoon vegetable bouillon or stock
300g clams
300g hake, skinned and chopped into chunks
100g Boursin
Juice of 1/2 lemon (with more to serve)
2 large handfuls parsley, finely chopped
100g spaghetti
Salt and pepper

LET'S GET COOKING

- 1 Fill a large saucepan with water and bring it to the boil. Add the pasta and stir well. Cook the pasta per the packet's instructions or until al dente.
- 2 Meanwhile, make the sauce. Heat the rapeseed oil in a large frying pan. Add the shallots, garlic, celery and fennel and sauté over a medium heat for 5 minutes until soft and translucent.
- 3 Add the water and stock and bring to a gentle simmer. Add the clams and hake and carefully stir. Add the Boursin and cover with a lid if you have one. Cook for 5 minutes on a gentle simmer, stirring every now and again. It is ready when the clams are open and the hake is white and not translucent. Be gentle when you stir to try to keep the fish in chunks.
- 4 Drain the pasta and portion into bowls. Take the clams and hake off the heat, add the parsley and lemon juice and season with salt and pepper.
- 5 Pour the sauce over the pasta and enjoy with extra lemons to serve.

"This is a delicious take on a traditional vongole. I've added hake (you could use monkfish instead) as I find a whole bowl of clams a bit too much. The Boursin adds an indulgent creaminess without the heaviness of cream and the additional garlic, parsley and lemon really lifts the plate. Hake is a cousin of the cod and has a firmer texture, somewhere between monkfish and cod. It's often cheaper than cod and is available at most supermarket fish counters and fishmongers. Clams are readily available at fish counters in the UK all year around and are best in the colder months"