

INGREDIENTS

- o 2 tablespoons of olive oil
- o 2 gloves of crush garlic
- o 2 tablespoons of diced onions,
- o ½ cup white wine
- o 5-6 fresh julienne (sliced length wise) fennel
- o 2-3 sliced spicy Italian sausage
- o 4-6 manila clams
- o 2 whole medium shrimp
- o 2 tablespoon basil leaves sliced
- o sea salt and pepper to taste

PREPARATION

1. In a saucepan, heat the onions with olive oil for 1 minutes or until translucent
2. Add in the garlic, after 30 seconds stir in the fennel and the sausage slices
3. Cook for about 2 minutes
4. Add the manila clams
5. Shake the pan and add wine and continue stirring
6. Cook for 3-4 minutes
7. Season with sea salt and pepper, to taste
8. Incorporate the shrimp and simmer it for 2 minutes
9. In a separate pan pour in some sauce and add in the already cooked saffron pappardelle
10. Sauté until the pasta and the sauce is incorporated
11. Plate the pappardelle and garnish with basil