

# FUSILLI MARE e MONTI

from

**MONDELLO RISTORANTE ITALIANO**

by

**CHEF ENZA SORRENTINO**

as prepared for

**FESTA ITALIANA 2016**

Chop two or three green onions and sauté in a skillet with a TB of olive oil, some garlic, and parsley. Add the crumbled sausage and brown it lightly. Deglaze with dry white wine and allow to simmer on low heat.

Separately, cook the clams in dry white wine with pieces of lemon until the clams open spontaneously. Allow to cool, then remove the clams from their shells. Strain the cooking liquid, add the clams. Check seasoning and set aside.

Cook the fusilli in lightly salted water until “al dente” and drain. Mix with the sausage and the clams in their broth. Add plenty of parsley and freshly ground black pepper.