**Squid Ink Linguine with Clams, Fennel, and Calabrian Chiles**

Serves: 4

Prep Time: 20 minutes

Cooking Time: 10 minutes

**Ingredients**

8 oz. fresh squid ink linguine (see recipe below), or dry linguini

1 tbs. extra virgin olive, plus more for drizzling

2 lb. Manila or littleneck clams, cleaned

1 small fennel bulb, thinly shaved

6 garlic cloves, finely chopped

2 tbs. chopped Calabrian chilis

1 cup dry white wine

1/4 cup clam broth, or water

4 tbs. butter, cubed

1/4 cup chopped Italian parsley

**Method**

1. Bring a large pot of salted water to a boil over high heat.
2. Stir fresh pasta into boiling water and cook, stirring often to keep strands separated, for 3 minutes, 10 minutes if using dry pasta, or until pasta is tender but still firm to bite. Scoop out and reserve 1/2 cup of pasta cooking water. Drain pasta.
3. Meanwhile, heat deep large skillet over high heat. Add 1 tbs. oil, then add clams and cook for 1 minute. Stir in fennel, garlic, and Calabrian chilis. Add wine, broth, and butter. Cover pan and cook 2 minutes, or until clams open. Using tongs, transfer clams to heat proof bowl, then cover loosely with foil to keep warm.
4. Simmer clam-wine broth until reduced by about one-fourth, about 2 minutes (pasta will absorb a lot of liquid, so don’t reduce liquid too much). Season with salt and pepper. Reduce heat to low.
5. Add pasta to pan and toss to coat with liquid. Add enough of reserved pasta water to make a light sauce.
6. Using tongs, divide pasta and clams among four wide pasta bowls or place them in one large shallow serving bowl. Drizzle olive oil over each serving and sprinkle with parsley. Serve immediately.

**Squid Ink Pasta**

Makes: about 8 oz. fresh pasta

Prep Time: 5 minutes

Cook Time: 0 minutes

Make-Ahead: If not cooking immediately, refrigerate the extruded pasta in an airtight container.

**Ingredients**

8.8 oz. (250g) unbleached all-purpose flour, plus more for dusting

1 large egg, beaten to blend

1 tbs. squid ink

Cold water, as needed

1 tsp. extra-virgin olive oil

Pinch of salt

***Method***

1. Add flour to MIXING CHAMBER of Curtis Stone Pasta Machine fitted with linguini disc.
2. Place a small bowl on a digital scale. Add egg, squid ink, and enough water to reach **3.5 oz. (100g)** total weight. Stir oil and salt into egg mixture.
3. Select Single Batch Mode (1) and press START button. Allow flour to mix 5 seconds.
4. With pasta maker running, slowly pour egg mixture in a steady stream through WATER INLET and allow pasta maker to mix dough until time elapses (3 minutes).
5. Press START button to extrude pasta dough.
6. Use PASTA CUTTER to cut pasta to desired lengths as it extrudes, dusting with all-purpose flour as needed to keep strands from sticking together.