

Spaghetti with Mussels and Crispy Pancetta

Serves 4

Preparation Time: 15 minutes

Cooking Time: 20 minutes

1.5 kg mussels, pippis or clams, washed

500g spaghetti

5 slices pancetta, finely chopped

1 tablespoon extra virgin olive oil

½ red capsicum, finely chopped

4 cloves garlic, finely chopped

½ -1 fresh red chilli, finely chopped

1 cup dry white wine

50g unsalted butter, chopped

2 tablespoons finely chopped continental parsley

1 teaspoon grated lemon rind

sea salt and freshly ground black pepper, to taste

lemon, for serving

crusty bread, for serving

Wash and scrub mussels, removing beards and discarding any that have opened, and allow to drain. Cook spaghetti in a large pot of lightly salted boiling water until 'al dente'. Meanwhile, fry pancetta in a non-stick pan until crisp and drain on absorbent paper. Drain pasta (retaining 1 cup cooking liquid) and cover to keep warm. Heat oil in pot and sauté capsicum, garlic and chilli until softened. Add mussels and wine and simmer covered for 5 minutes, stirring occasionally, until mussels have opened. Add spaghetti and reserved cooking liquid and toss until well combined. Stir in butter, parsley, lemon rind and season to taste. Portion into bowls, sprinkle with pancetta and serve with lemon and crusty bread to mop up juices.