

Pipi pasta with chilli, garlic and olive

Olive oil

1 large red chilli, finely chopped

1 garlic clove, finely chopped

1 anchovy fillet, chopped

20 pipies, scrubbed, de-bearded (see note)

1 tbs chopped flat-leaf parsley

100g San Remo spaghetti

Chopped dill, to serve

1 Heat oil in a frying pan over medium heat, add chilli and garlic and anchovy and cook, stirring for 2 minutes or until anchovy dissolves. Add pipies and cook for a further 2 minutes or until pipies open. Stir through parsley

2 Meanwhile, cook pasta following packet directions. Drain and return to the saucepan with a little of the cooking water. Add the pipi mixture, season with salt and pepper, toss to combine. Serve.

Note, check with the fish monger if pipies have been purged. If Pipis haven't been purged, place them in a solution of cool water and sea salt (30g salt to each litre of water) for several hours, or overnight, at room temperature (if you refrigerate them they'll close up and won't 'spit out' the sand).