

STEAMED CLAMS, CHILLI JAM AND CORIANDER

EQUIPMENT

LARGE PERFORATED TRAY, LARGE SOLID TRAY, SPOONS, CHEF KNIFE, SERVING BOWL

INGREDIENTS

500-600GM FRESH CLAMS, 50GM GOOD QUALITY CHILLI JAM,
5 SPRIGS CORIANDER, OLIVE OIL

METHOD

ONCE YOU HAVE PURCHASED YOUR CLAMS PLACE THEM IN A LARGE BOWL OF COLD WATER TO "PURGE" THEM FOR 30MINS, IF NECESSARY CHANGE THE WATER AND REPEAT FOR A FURTHER 15 MINS IF THEY ARE VERY SANDY

ROUGHLY CHOP THE CORIANDER AND SET ASIDE

DRAIN OFF THE WATER AND PLACE THE CLAMS ON A LARGE PERFORATED TRAY, SPOON OVER A FEW SMALL MOUNDS OF CHILLI JAM AROUND THE CLAMS

PLACE THE SOLID TRAY UNDERNEATH THE CLAMS AND PLACE INTO A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 4-5 MINS UNTIL THE CLAMS HAVE OPENED

REMOVE THE SOLID TRAY FROM THE OVEN AND SPOON OUT THE REMAINING CHILLI JAM AND MIX THROUGH WITH THE COOKING LIQUID, SPRINKLE OVER THE CORIANDER AND MIX

POUR THE CLAMS INTO THE CHILLI AND CORIANDER AND MIX AGAIN, POUR THE ENTIRE CONTENTS OF THE TRAY INTO A SERVING BOWL AND SERVE WITH SOME CRUSTY BREAD FOR DIPPING INTO THE COOKING LIQUID

HINTS & TIPS

- CLAMS COME IN MANY DIFFERENT SHAPES AND SIZES, SO WHEN COOKING ENSURE THEY ARE IN ONE LAYER ON THE TRAY TO GIVE THEM A CHANCE TO OPEN
- IF ALL THE CLAMS DON'T OPEN JUST GIVE THEM AN EXTRA 1-2 MINS COOKING, IF THEY STILL HAVE NOT OPENED AFTER THE EXTRA COOK DISCARD THEM