

View from the Fridge – Recipes from Brian Donkin

Recipe # 67 – Baby Surf Clams with Four Herbs

Preparation time: 10 min – Cooking time: 6 mins

Ingredients

1kg of baby clams in shell, cleaned
1 tablespoon fresh coriander, chopped
1 tablespoon fresh basil, chopped
1 tablespoon fresh tarragon, chopped
1 teaspoon dried oregano
2 cloves of garlic, chopped to puree
1 red pepper, deseeded and diced finely
50gms butter
1 glass white wine
1 glass double cream

Method

1. Heat large pot with lid on until almost smoking then add butter, the four herbs, garlic and red pepper, replace lid and cook for 1 minute.
2. Add the clams
3. The clams will steam open in about 90 seconds.
4. Cook for 1 minute and then add white wine and cream.
5. Bring to the boil and serve immediately with fresh crusty bread.

Serves 3

