

Red Curry, Coconut and Ginger Steamed Clams

Ref:

Serves 4

Cuisine: Indian

Preparation Time: 30 Minutes

Cooking Time: 15 Minutes

Ingredients:

1kg	Palourde (also called Carpet Shell) clams – medium size
2 tbsp	Butter
3 cloves	Garlic, crushed
1 tbsp	Fresh root ginger, peeled, chopped and crushed
3 tsp	Thai red curry paste
2 tsp	Fish sauce
350g	Chicken stock
350g	Coconut milk
500ml	Coconut cream
3 tbsp	Coriander, chopped
1	Lime cut into wedges

Method:

1. Clean the clam shells of any dirt or attachments.
2. Soak the clams for 20 minutes (see Chef's Notes below).
3. Put a large saucepan over a high heat and add the butter and melt until foaming.
4. Add the garlic and ginger and fry for 2 minutes but do not colour it.
5. Add the curry paste, fish sauce and mix it in well.
6. Add the stock and bring to a bubble, mixing well.
7. Add the coconut milk and bring to a boil.
8. Add the coconut cream and return to a bubble.
9. Add the clams and cook until they pop open. Do not try and force any open. Those that do not open, discard.

To Serve:

Serve in bowls with a lime wedge and coriander sprinkled over. Serve with rice of your choice, breads or oriental salad.

Chef's Notes:

Buy-in fresh, live clams. Soak your clams for 20 minutes in fresh water just before cooking. As the clams breathe they filter water. When the fresh water is filtered, the clam pushes salt water and sand out of their shells. After 20 minutes, the clams will have cleaned themselves of much of the salt and sand they have collected.