

Breco Seafood Braai Competition

Creamy Garlic & Parmesan Clams

By GRAYSON VADIVAL



Seafood: Breco Clam Meat

Serves: 4

Preparation time: 10 Minutes

Cooking time: 25 Minutes

The story

This recipe comes from my love of cooking over the fire and sharing good food with the people closest to me. I wanted to create something that felt a little special, but still belonged at a braai. For me, this is the kind of dish that should be placed in the middle of the table and shared. Add some fresh bread for mopping up the sauce, pour another glass of wine, and enjoy it with the people around you. That is what good food is about.

Ingredients

900 g Breco Clam Meat, thawed and well drained

250 ml dry white wine

250 ml fresh cream

50 g Parmesan or Parmigiano Reggiano, finely grated

150 g crushed garlic

30 g Aroma Spices Fish Spice

Olive oil, for cooking

Cornstarch Slurry

(1 Tablespoon Cornstarch & Touch of Water)

Method

Heat a cast-iron pan over the braai and add a generous drizzle of olive oil. Add the crushed garlic and gently cook, taking care not to let it burn.

Pour in the white wine and allow it to simmer for a few minutes so that it reduces slightly and the alcohol cooks off.

Add the Breco clam meat and stir gently through the garlic and wine.

Sprinkle in the Aroma Spices Fish Spice and mix well .

Pour in the cream and allow everything to simmer gently for a few minutes.

Add the cornstarch slurry ,stirring continuously, until the sauce reaches a rich and creamy consistency.

Finish by stirring through the grated Parmesan or Parmigiano Reggiano until melted and smooth.

Serve immediately, straight from the pan, with sourdough bread to soak up the creamy sauce.

Link To Video:

<https://drive.google.com/file/d/1uurGNSLIArvi6lcQxmpwNesknfmvHxqT/view?usp=sharing>