CREAMY GARLIC & PARMESAN CLAMS

Serves 4 | Prep time: 10 min | Cook time: 25 min



A dish for the middle of the table. Grayson says to add fresh bread for the sauce, pour another glass of wine and share it with your people.

RECIPE BY GRAYSON VADIVAL, BREEDE VALLEY

INGREDIENTS:

- ☐ 900g Breco Clam Meat, thawed and well drained
- ☐ Olive oil, for cooking
- ☐ 150g crushed garlic
- ☐ 250ml (1 cup) dry white wine
- ☐ 30g fish spice
- ☐ 250ml (1 cup) fresh cream
- ☐ 15ml (1 tbsp) cornflour, mixed with a little water
- ☐ 50g Parmesan, finely grated
- ☐ Sourdough bread, to serve

METHOD:

01. Heat a cast-iron pan on the braai with a generous drizzle of olive oil.
02. Add the garlic and cook gently without letting it burn.
03. Pour in the wine and simmer for a few minutes to reduce slightly.
04. Stir in the clam meat and fish spice.
05. Add the cream and simmer gently for a few minutes. Stir in the cornflour mixture until the sauce is thick and creamy.
06. Stir through the Parmesan until melted. Serve straight from the pan with sourdough.