



## MONTHLY RECIPE - NOVEMBER 2015

### Baked & gratinated razor clams, soft herbs & cheddar cheese crumb



#### Ingredients

1kg of fresh live razor clams  
50g bread crumb  
50g grated cheddar cheese  
20g butter  
50g of chervil & flat parsley  
1 clove of garlic  
rock salt

#### Method

Firstly, the razor clams need a good clean to get rid of any mud or sand.

Place the clams in a deep plastic tray and leave in salted water for 5 minutes, then run cold water over them continually for 10 minutes to wash any sand off.

For the crumb, place the garlic & rock salt in a food processor and blitz for 30 seconds, then add the remaining ingredients and pulse for a couple of seconds at a time to just bring the crumb together - over blending will make it sticky and wet.

To cook the clams, just steam them first in a hot pan with a little white wine, making sure to cover the pan with a lid. After 2 minutes remove the clams on to a baking tray or casserole dish, cover with the crumb, salt & pepper a little butter and bake in the oven for 3-4 minutes till the crumb begins to colour.

**Enjoy!**