

White Wine Bimbolas

Recipe by Mark Olive

Ingredients

1.5kg clams
1 teaspoon olive oil
50g butter
500ml cream
250ml dry white wine
3 cloves garlic, minced
2 french shallots, finely chopped
1/4 bunch chives, finely sliced
1/2 bunch parsley, finely chopped
Spritz of lemon
Lemon myrtle leaves
2 tablespoon salt



Method

- Bring water to the boil with salt and lemon myrtle leaves
- Place clams in steamer basket and steam until open
- In a large saucepan, melt butter and olive oil
- Add shallots and cook on medium heat until translucent (2-3 minutes)
- Add garlic and cook for a further 2 minutes
- Add cream, bring to the boil then reduce to a slow simmer
- Add wine, parsley, chives and cook for 5 minutes
- Spritz with lemon
- Add clams, serve into individual bowls and pour sauce over
- TIP: Serve with Crusty Bread and aim to use the clams the day they are purchased to ensure they are as fresh as possible