



# Clams

with cider and smoked bacon

As an alternative to mussels whilst they are out of season, clams offer your customers the shellfish hit they want on a warm summer night.

The Dorset Shellfish Company is based in Poole, Dorset, offering clams across the UK. They are one of the leading manila clam specialists in the country, offering freshly caught clams 365 days a year.

Manila clams are medium sized, with yellow, white, and brown colours. Their common name is palourde clams. They are a chef's favourite choice because of their sweet taste, along with their ease of opening after being steamed. They also have a long shelf life in comparison to other shellfish, and will aesthetically complement any plate due to their beautiful shell colours. These clams offer a real taste of the sea with their fresh, salty aroma.

Serves: **2**. Preparation time & cooking time: **25 minutes**

## Ingredients

- MSC clams, 700gm per person; Product code: **03CLAP00K0A MSC-CLAM: PALOURDE (KG)**
- Dry cider – 100ml
- Red onion finely diced - 50gm
- Rapeseed oil – 20ml
- Fresh thyme stalk - 1
- Dry cured streaky bacon cut into strips - 30gm
- Chopped flat leaf parsley - 5gm
- Streaky bacon for garnish

## Instructions

1. Heat a heavy bottomed pan big enough for the clams to cook in.
2. Add onion, bacon and rapeseed oil. Sweat until soft.
3. Add cleaned clams and thyme stalk, cover with a lid, and gently shake for 1 minute.
4. Add cider, bring to boil, and reduce by half.
5. Taste cooking liquor and season, gently place in in serving dish (discard any clams that have not opened).
6. Scatter with chopped parsley and crispy streaky bacon.

Contact your account manager for more information and to place an order

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