

RAZOR CLAMS WITH CIDER, LEEKS & PARSLEY

SERVES 2

INGREDIENTS

Butter

2 garlic cloves, finely chopped

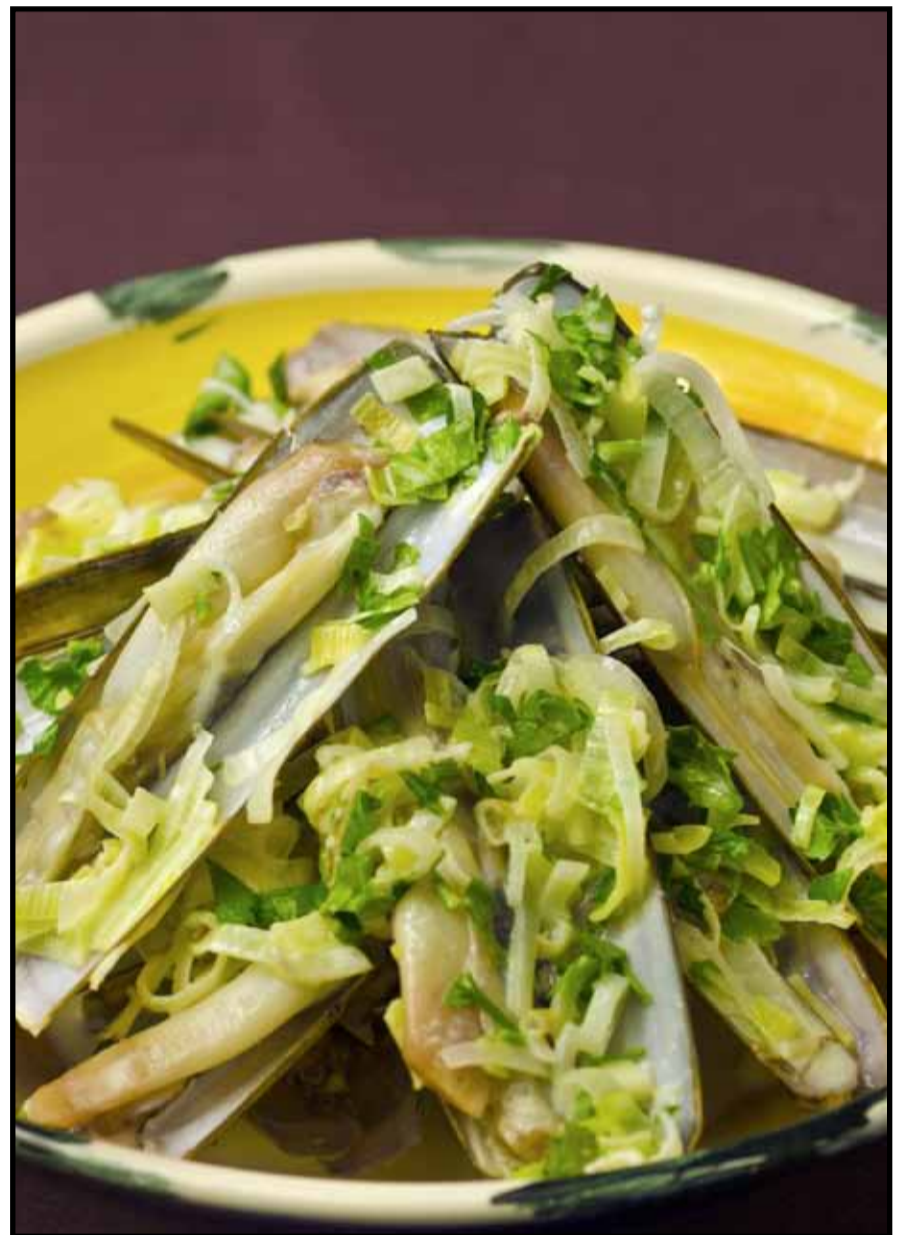
1 leek, finely shredded

12–14 fresh razor clams, rinsed

1 large glass cider

100ml double cream

Handful parsley, chopped



- Get two serving bowls ready – this dish takes only a few minutes to prepare.
- Melt a knob of butter in a large saucepan over a high heat, and sweat the garlic and leek until soft.
- Add the razor clams and toss in the garlic-and-leek butter. Pour in the cider and immediately cover the pan.
- Steam the clams for 1–2 minutes then take off the lid and add the cream. Bring to the boil and simmer for 1 minute.
- Divide the razor clams between the 2 serving dishes (don't pour over the rest of the sauce as this can often contain grit from the shellfish), sprinkle with parsley and serve immediately with a hunk of crusty bread.