

# SURF CLAM CHOWDER

SERVES 2

## INGREDIENTS

16 surf clams  
1 leek, thinly sliced  
Butter  
Olive oil  
4 large potatoes, diced  
2 glasses white wine  
2 cups milk  
2 cups double cream  
100g pancetta, cut into lardons  
Handful chives, chopped



- Wash the clams in cold water and discard any that do not close when tapped.
- Sweat the leek along with a knob of butter and a little olive oil in a heavy-based pan until soft, then add the potatoes and season with a little sea salt.
- Warm the potatoes through for a couple of minutes then add 1 glass of white wine. Cover and cook for 5 minutes.
- Add in the milk and double cream in equal amounts until the potatoes are just covered. Replace the lid and cook for a few minutes.
- While the potatoes are cooking, fry the pancetta in a pan until golden-brown. Remove and place on a piece of kitchen paper to soak up any excess oil. Set aside.
- Pour a glass of white wine into another heavy-based saucepan then add the surf clams, and cover and steam until all have opened. Discard any that remain closed. Remove the meat from each and set aside. Retain the cooking liquor.
- Once the potatoes have cooked, set a few aside for garnishing. Then, with a hand blender, combine the remaining potatoes, cream and milk until the mixture is smooth. Season to taste, then add the clam meat, pancetta and enough retained cooking liquor to give the soup a creamy consistency.
- Garnish with potatoes and chives, and serve immediately with crusty bread.