

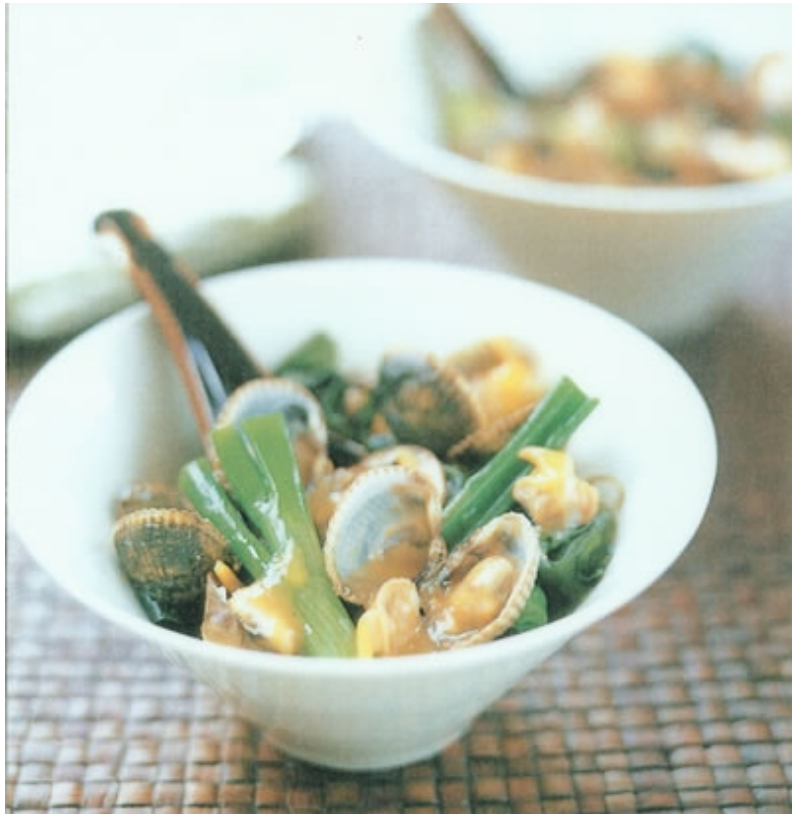
## CLAMS AND SPRING ONIONS WITH MISO AND MUSTARD SAUCE

THE JAPANESE ARE REALLY FOND OF SHELLFISH, AND CLAMS ARE AMONG THE MOST POPULAR. IN SEASON, THEY BECOME SWEET AND JUICY, AND ARE EXCELLENT WITH THIS SWEET-AND-SOUR DRESSING.

SERVES FOUR

### INGREDIENTS

900g/2lb carpet shell clams or cockles, or 300g/11oz can baby clams in brine, or 130g/4 ½ oz cooked and shelled cockles  
15ml/1 tbsp sake  
8 spring onions (scallions), green and white parts separated, then chopped in half  
10g/1/4 oz dried wakame  
For the nuta dressing  
60ml/4 tbsp shiro miso  
20ml/4 tsp caster (superfine) sugar  
30ml/2 tbsp sake  
15ml/1 tbsp rice vinegar  
about 1.5ml/1/4 tsp salt  
7.5ml/ 1 ½ tsp English (hot) mustard  
sprinkling of dashi-no-moto (if using canned shellfish)



1 If using fresh clams or cockles, wash the shells under running water. Discard any that remain open when tapped.



2 Pour 1cm/1/2 in water into a small pan and add the clams or cockles. Sprinkle with the sake, cover, then bring to the boil. Cook over a vigorous heat for 5 minutes after the water reaches boiling point. Remove from the heat and leave to stand for 2 minutes. Discard any shells which remain closed.

3 Drain the shells and keep the liquid in a small bowl. Wait until the shells have cooled slightly, then remove the meat from most of the shells.

4 Cook the white part of the spring onions in a pan of rapidly boiling water, then add the remaining green parts after 2 minutes. Cook for 4 minutes altogether. Drain well.

5 Mix the shiro miso, sugar, sake, rice vinegar and salt for the nuta dressing, in a small pan. Stir in 45ml/3 tbsp of the reserved clam liquid, or the same amount of water and dashi-no-moto, if using canned shellfish.

6 Put the pan on a medium heat and stir constantly. When the sugar has dissolved, add the mustard. Check the seasoning and add a little more salt if desired. Remove from the heat and leave to cool.



7 Soak the wakame in a bowl of water for 10 minutes. Drain and squeeze out excess moisture by hand.

8 Mix together the clams or cockles, onions, wakame and dressing in a bowl. Heap up in a large bowl or divide among four small bowls and serve cold.