

SPICED CLAMS

SPANISH CLAMS, ESPECIALLY IN THE NORTH, ARE MUCH LARGER THAN CLAMS FOUND ELSEWHERE, AND HAVE MORE SUCCULENT BODIES. THIS MODERN RECIPE USES ARAB SPICING TO MAKE A HOT DIP OR SAUCE. SERVE WITH PLENTY OF FRESH BREAD TO MOP UP THE DELICIOUS JUICES.

SERVES THREE TO FOUR

INGREDIENTS

- 1 small onion, finely chopped
- 1 celery stick, sliced
- 2 garlic cloves, finely chopped
- 2.5 cm / 1 in piece fresh root ginger, grated
- 20ml / 2tbsp olive oil
- 1.5 ml / ¼ tsp chilli powder
- 5ml / 1 tsp ground turmeric
- 30ml / 2 tbsp chopped fresh parsley
- 500g / 1 ¼ lb small clams, in the shell
- 30ml / 2 tbsp dry white wine
- salt and ground black pepper
- celery leaves, to garnish
- fresh bread, to serve



COOK'S TIPS

- There are many different varieties of clam fished off the coast of Spain. One of the best is the almeja fina (the carpet shell clam), which is perfect used in this dish. They have grooved brown shells with a yellow lattice pattern.
- Before cooking the clams, check that all the shells are closed. Any clams that do not open after cooking should be discarded.

1 Place the onion, celery, garlic and ginger in a large pan, add the olive oil, spices and chopped parsley and stir-fry for about 5 minutes. Add the clams to the pan and cook for 2 minutes.

2 Add the wine, then cover and cook gently for 2-3 minutes, shaking the pan occasionally. Season. Discard any clams whose shells remain closed, then serve, garnished with the celery leaves.

