

Miele

Cloudy Bay clams, chorizo and chickpeas

By Michael Meredith

15 minutes

Preparation time

12 minutes

Cooking time

4

Serves



INGREDIENTS

- 2 tbsp olive oil
- 1 large shallot, thinly sliced
- 1 garlic clove, thinly sliced
- 1 long red chilli, thinly sliced
- 100 g cured chorizo, roughly chopped
- 80 ml (? cup) white wine
- 600 g Cloudy Bay Diamond Shell Clams
- 60 g butter
- 120 g cooked chickpeas, from a tin or steamed in Miele steam oven (see note)
- Salt flakes and pepper, to taste
- 1 lemon, halved
- 2 tbsp roughly chopped parsley leaves

METHOD

1. Heat the olive oil in a large saucepan with a fitted lid on medium heat, induction setting 6. Add the shallots, garlic and chilli and cook, without colouring, for 2 minutes. Add the chorizo and cook for 1 minute.
2. Increase the heat to high, induction setting 8, add the white wine and clams, cover. Cook the clams for 5 minutes, shaking the pan occasionally, or until clams open. Remove the clams.
3. Reduce the heat to medium, induction setting 6. Add the butter and the chickpeas to the liquid in the saucepan; cook for 3 minutes, stirring to emulsify.
4. Return the clams to the pan and coat in the sauce.
5. Season to taste with salt, pepper and lemon juice. Sprinkle parsley over the clams and serve with bread, if desired.

Hints and tips

- To steam dried chickpeas, soak for 12 hours. Then drain the soaked chickpeas and place in an unperforated steam container. Cover with water and place into the steam oven. Steam at 100°C for 50 minutes, or until soft.
- This recipe can also be made with other clam species and pipis.