



CookinBig

Razor clams with Seaweed and Black Garlic.



DIFFICULTY
LOW



TYPE OF CUISINE
MEDITERRANEAN



Nº OF SERVINGS
4



TYPE OF DISH
STARTER



PREPARATION TIME
15 MINUTES



VARIETY OF GARLIC
BLACK

Ingredients

- 8 cloves of Black Garlic
- 1 tin of Natural Razor Clams
- Dried seaweed
- Extra Virgin Olive Oil
- Sherry vinegar
- Salt

Step by Step



1. Peel the cloves of black garlic and put to one side.
2. Soak the seaweed in water for 5 minutes and drain. Then put in boiling water with salt for 3 minutes, drain and put to one side.
3. Wash the clams, removing the intestine and leaving you with only the meat. Cut some of them into small cubes.
4. Put one part rice vinegar to three parts olive oil in a bowl, with a pinch of salt and the chopped clams, and mix well.

FINISHING THE DISH:

5. Place the clams in a star shape in a shallow dish, without letting them touch so that they form a circle in the centre of the plate.
6. Place a clove of black garlic and a teaspoon of chopped clams alternately between each clam.
7. Place the seaweed in the gap left in the centre of the plate and dress with the vinaigrette and the chopped clams.



CHEF'S TIPS **Miguel Ángel Mateos:**

- This dish is very rich in flavour and easy to make, as it is made using tinned clams.
- If you prefer, you can use fresh razor clams instead of tinned ones, lightly browning them in a pan so that they don't lose their juiciness.
- It is always best to take away the black part of the razor clams, so as to avoid finding dirt on them when eating.