

BBQ STEAMED CLAMS & MUSSELS



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SERVES 4

Preparation time: 15min

Cook time: 12min

INGREDIENTS

1kg of mussels and clams from the fish counter • 40 g pesto (from a jar) • 200 ml rose wine (Covela) • 2 stalks of celery, chopped roughly • 2 leeks, chopped roughly • 2 onions and 4 cloves of garlic, chopped roughly • 1 bunch parsley, chopped roughly • 1 bunch basil, chopped roughly • Salt and pepper to taste • Tinfoil

METHOD

Light your barbecue • Mix all the vegetables and herbs well together • Wash the clams and mussels in cold water • Fashion the tinfoil into 4 small (or 1 large) tinfoil bags, spreading the tinfoil out and placing some of the herb-vegetable mixture in the middle Top with the clams and mussels, adding a dollop of pesto, salt and pepper and the wine before bunching up the foil and folding the ends together to create a bag • Place on the barbecue when the coals are medium/hot, and cook for 6 minutes on each side • Unpeel the foil and check if the mussels have opened • If still shut, cook a little longer • Serve on a plate with some salad and bread