

CLAMS THE WAY I LIKE THEM



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15
min



Easy

INGREDIENTS

- 500g clams
- 1 small red onion
- 2 garlic cloves
- 100ml olive oil
- 1 lime
- 1 red chilli pepper
- 1 sprig thyme
- ¼ yellow pepper
- 1 sprig coriander
- 1 spring onion
- Freshly ground pepper to taste

METHOD

Wash the clams well, rinsing under running water • Place the clams in a small amount of very salted water, without covering them and leave them to soak so they can expel all their impurities • Chop the onion, garlic and chilli pepper and fry in a deep pan in the olive oil and with the sprig of thyme • Season with freshly ground black pepper and add the pepper, chopped into small cubes • Drain the clams and add to the pan, mixing and covering immediately • After 3 to 4 minutes mix again and add the finely sliced spring onion, the roughly chopped coriander and the lime juice • Serve warm, with toasted bread

Tip: For best results, keep a close eye on the clams when they begin to open and don't let them cook too long