

Steamed Vongole with Lemongrass and Lime

Recipe by:
Culinary Instructor Phoebe Koh

Serves:
3 to 4 persons

Ingredients:

Vongole (clams)	500g	<u>Seasoning A</u>	
Lemongrass, sliced	4 stalks	Fish sauce	½ tsp
Garlic, sliced	2 cloves	Water	2 tbsp
Ginger	5 slices		
Kaffir lime leaf, cut thinly	4 pieces	<u>Seasoning B</u>	
Bird's eye chili, sliced	2 pieces	Lime juice	1 Lime

Methods:

1. Wash and soak clams for at least an hour to remove sand and impurities. Drain and set aside.
2. Place clams and rest of the ingredients on a deep plate or unperforated tray and add Seasoning A. Steam at 100°C for 8 minutes, or till all the clams open up.
3. Add Seasoning B over the clams. Serve hot.

Cooking tips:

Seafood dishes are always easily over-cooked if not monitored carefully during the cooking process. By using the Miele Steam Oven, temperature and timing can be adjusted precisely, retaining the nutrients and freshness of the seafood through gentle steaming.

