

# CLAMS WITH CITRUS BUTTER



Serves 2



5 minutes



1 Mibrasa casserole dish

## INGREDIENTS

1/4 c softened butter  
1/2 shallot  
Fresh parsley, chopped  
1 tsp lemon juice  
1/2 tsp lemon zest  
1 tsp fresh ginger, peeled and  
grated  
1 lb fresh clams  
Rustic bread, sliced  
White wine  
Salt & black pepper

## METHOD

- Finely chop the shallots and mix with lemon zest, juice, ginger, 1 tbs of parsley, salt, softened butter and freshly ground pepper to taste. Leave to cool in the fridge for half an hour so the flavors set in.
- Toast a few slices of bread on the Mibrasa grill for 30 seconds per side. Spread with butter just before serving.
- Place clams in a Mibrasa casserole dish, add a splash of white wine and cook for 2 minutes on the lower grill. Remove from the oven, sprinkle over chopped parsley and serve with slices of toast.

