

# CREAM OF PEA SOUP WITH GRILLED RAZOR CLAMS



Serves 2



10 minutes



1 Mibrasa casserole dish  
1 Mibrasa GN 1/2

## INGREDIENTS

1/2 lb garden peas  
1 shallot  
4 razor clams  
Extra virgin olive oil

## METHOD

- Chop the shallots and place in a Mibrasa casserole dish with a drizzle of olive oil and cook for 1 minute. Add the peas, cover with water and leave to cook for 5 minutes. Remove the casserole dish and pour its contents into a blending glass with a drizzle of olive oil and blend. Season to taste.
- Place the razor clams in a Mibrasa gastronorm and place in the oven to cook for 2 minutes until they open. Remove the razor clam meat from its shell by slicing it down the middle and insert into wooden skewers.
- Serve the razor clams and on top of the cream of pea soup.

