

# Clam broth with yellow new potatoes, roasted tomatoes and fresh herbs

## Recipe for 4

### Description

Warmth, comfort, and well being are brought forward using pleasurable flavours of the sea and the land.

### Note

Many shellfish can be adapted to this recipe, be creative and enjoy.

### Ingredients

#### Roasted tomatoes

- 2 Stem Thai basil
- 1 Unit(s) Cherry tomatoes box
- 2 Tsp Icing sugar
- 80 Ml Olive oil
- 1 Stick(s) Lemongrass
- 3 Clove(s) Crushed garlic

#### Potatoes

- 0.50 Stick(s) Lemongrass
- 2 Clove(s) 3 peppers
- 280 Gr Baby potatoes
- 0 Berries 3 peppers

#### Clam shell broth

- 1 Stick(s) Lemongrass
- 2 Unit(s) Combava leaf
- 32 Unit(s) Clams
- 200 Ml White wine

#### Plating and finishing touches

- 8 Leaf(ves) Thai basil
- 2 Sprig(s) Dill
- 2 Sprig(s) Coriander leaf

### Preparation

- Preparation time **75 mins**
- Preheat your **Oven** at **195 F°**

#### Preparation

Stem the Thai basil, cut the lemongrass in two or three.

Cut the potatoes in half.

#### Roasted tomatoes

Cut the cherry tomatoes in half and place in a baking dish.

Sprinkle with icing sugar, olive oil, salt and pepper.

Add the basil stalks, lemongrass and 3 cloves of light crushed garlic.

Bake in the oven for about 1h15 minutes.

#### Potatoes

In a saucepan with some olive oil, sauté half a stick of lemongrass, 2 cloves of whole garlic and the potatoes.

Season with salt, add 125 ml of shell stock, turn the heat to low, cover and simmer about 10 minutes.

The potatoes will become very tender by the end of cooking.

### Shell broth

In a casserole, heat 2 tbsp. olive oil over high heat with cut lemon grass and kaffir lime leaves. Add the clams, mix a little, deglaze with white wine, add pepper and cook covered for about 2 minutes to allow the clams to open.

Lower the heat to keep the broth warm with the clams.

Bring to a boil just before serving.

### Plating and finishing touches

In a bowl or deep plate, place the tender potatoes, place 8 open clams per plate.

Place the cherry tomatoes nicely on the plate, sprinkle with tomato sauce.

Pour the hot shell broth on everything.

Garnish with dill sprigs, Thai basil leaves, and coriander sprouts.

**Bon appétit!**