

CLOVER LEAF: Smoked Mussels and Smoked Oysters Chowder, fish stock, fresh chives

Recipe for 4 persons



Description

Beautiful chowder of Smoked Mussels and Smoked Oysters made like Clamshowder

Ingredients

Chowder Clamshowder

- 1 Can(s) Oyster smoked clover leaf
- 1 Can(s) Mold smoked clover leaf
- 200 Gr Yukon gold potatoes
- 120 Gr Smoked bacon
- 150 Gr White onion
- 1000 Ml Fish stock
- 300 Ml 35% cooking cream
- 1 Sprig(s) Thyme
- 8 Sprig(s) Chives
- 1 Sprig(s) Celery

- Salt and pepper

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- 15 Gr Butter
- 15 Gr Flour

- Salt and pepper

Preparation

- Preparation time **35 mins**

Set up

Make the fish stock. Peel and cut the potatoes into large dices then cook them in a pot of salted boiling water, for 4-5 minutes, drain afterwards. Chop the onions. Cut the smoked bacon into small pieces.

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The Chowder

In a sauce pan, fry the bacon, add the potatoes, the thyme, mussels and oysters. Pour in the fish stock, bring to boil for 2-3 minutes, then add the cream. Simmer 5 minutes, adjust seasoning. Serve in suitable container, garnish with chopped fresh chives.

Bon appétit!