

Smooth and creamy clam chowder, celery-branch leaves

Recipe for 4

Description

Welcome to the american north east with this warming and tasty dish.

Note

You can adapt this recipe with mussels or oysters.

Ingredients

Clam soup

- 4 Thick slice(s) Bacon
- 1 Tbsp Olive oil
- 1 Large Onion
- 2 Clove(s) Garlic
- 3 Tbsp Flour
- 250 Ml Water
- 2 Large Potatoes
- 1 Sprig(s) Celery
- 2 Unit(s) Clam Box 142gr (5 oz)
- 250 Ml 35% cooking cream

- Salt and pepper

Croutons

- 0.50 Unit(s) Baguette

- Salt and pepper

Last touch

- 12 Unit(s) leaf of celery branch
- 4 Turn(s) Freshly ground black pepper

- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **415 F°**

Prep

Cut 0.5 cm thick lardons into the bacon.

Chisel the onion, finely chop the garlic.

Peel and cut the potatoes in small cubes (brunoise). Finely dice in brunoise the celery.

Drain the clams, keep the juice.

Clam chowder

In a large pan, cook the bacon until golden brown and crispy, then remove it and put it on some kitchen roll.

In the same pan, sweat the onion and the garlic in the bacon fat until translucent. Add salt and pepper to taste, add flour and stir well (without coloration).

Add the clam juice, bring to a boil while stirring.

Add water, the potatoes, the celery and bring to a boil.

Lower the heat, stew for 20 minutes, once the veggies are cooked, add the clams and the cream.

Taste for seasoning, adjust if necessary, add the bacon and keep warm until ready to serve.

Croutons

Cut the baguette in small cubes, toss them in a pan with some butter, season with salt and pepper and place them on a baking tray. Put them under the broil of the oven to give them a nice blond color.

Remove onto some kitchen roll.

Plating and last touch

In a bowl or a shallow plate that you previously warmed up, pour in a generous ladle of chowder and sprinkle some croutons on top.

Finish with some celery leaves et fresh ground pepper.

Bon appétit!