



Sake steamed clams with wasabi cream

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400 grams of clams
- 1/2 cup of sake
- 1 tablespoon of parsley
- 1/2 cup of whipped cream
- 1 tablespoon of wasabi
- 1 orange
- 2 leaves of lettuce
- 1 tablespoon of mirin
- 1 tablespoon of avocado oil

Instructions

1. Wash and clean clams.
2. Pour sake into steamer pot, steam about 10 minutes.
3. Mix whipped cream with wasabi.
4. Peel orange, remove white pith, slice mix with lettuce, sprinkle with parsley, mirin and avocado oil.
5. Serve clams sprinkle with parsley with wasabi-cream dip and orange salad.