

## Clam in Sake Sauce



**eikon® e1s**

**03:45**

This recipe is available for:

• **eikon® e1s**

Accessories:

**Ceramic Bowl&Lid**

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- 260 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 01:00
- 10 %
- 100 %

Stage 2

Add clams, butter, sake and soy sauce

- 02:45
- 10 %
- 100 %

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### Ingredients

- 5 g Garlic
- 5 g Green Shallots
- 3 g Red Chilli
- 10 ml Oil
- 100 g Chinese Hard-Shell Clam
- 10 g Butter
- 35 ml Sake
- 10 ml Soy Sauce
- 5 g Dry Chilli
- 10 g Leek

### 1. Food Preparation

Cut the garlic, green shallots and red chilli in fine slices. Wash the clams. Cut the dried chilli and leek into fine strips and keep aside for garnish. Put the garlic, shallots and red chilli in the bowl and put the lid on.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Carefully remove the bowl with the cooked food and let the clams rest for 3 minutes. Garnish with the dried chilli and the leek strips.