

VONGOLE WITH GARLIC AND GREEN HERBS



INGREDIENTS

4 

- 1 k fresh vongole
- 20 g Bresc Beemster garlic puree
- 15 g Bresc Shallot chopped
- 10 g Bresc WOKchilli
- ½ bunch flat-leaved parsley
- 4 g Bresc Erbe Italiano
- oil for frying
- 50 g butter
- pepper to taste
- 1 dl white wine
- 1 lemon

USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Erbe Italiano 450g



Bresc Green & red chilli
WOK 450g

PREPARATION METHOD

Rinse the vongole thoroughly in cold water. Rinse them at least twice to wash out any sand. Discard any broken shells or shells that do not close themselves immediately. Wash the parsley, dry it and chop it finely. Take a large pan, add the oil and heat the pan. Put the vongole in the hot pan and sprinkle ample amounts of pepper over it immediately. Next, add the garlic, shallot, chilli and erbe Italiano and mix well. Fry briefly (no more than 2 minutes) until the shells open and moisture is released. Add the wine and parsley. Braise for one more minute. Next, add the butter and shake the shells well to mix the liquid well with the butter. Serve the vongole with a small segment of lemon.