



## Ultimate Clam and Bacon Fritters with Whey Beurre Blanc

Serves 4

- 1 kg Cloudy Bay clams
- 4 rashers Ultimate Middle Bacon cut into lardons
- 1/2 tsp minced garlic
- 2 tbsp finely diced shallots
- 2 tbsp chopped coriander
- Zest and juice of 1 large lemon
- Green tabasco to your taste
- Salt and pepper to taste

### Directions

1. Rinse the clams and place into a saucepan with a dash of water.
2. Cover with a lid and on a medium heat gently cook the clams until the shells open, as they open retrieve them with tongs to stop them over cooking.
3. Once they are all open remove the clams from the shells and refrigerate till cold.
4. Pan fry the bacon lardons till crispy, drain and refrigerate.
5. When the clams and lardon are cooled lightly pulse in a food processor with the remaining ingredients till combined. A bit of texture is desirable so avoid pureeing the mix.
6. Place into a bowl and add three-quarters of the basic batter stirring in to combine.
7. Pan fry a little bit to test the texture and seasoning, adjusting with more batter, seasoning and green Tabasco if desired.

### Basic Fritter Batter

- 1/2 cup standard flour
- 2 size 7 eggs
- 1/2 tsp baking powder
- 1 1/2 Tbsp milk

### Directions

1. Whisk the eggs and milk together.
2. Sieve in the baking powder and flour whisking to combine.

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### Whey beurre blanc

- Juice and zest of 1 lemon
  - 150mls yogurt whey
  - 3 white peppercorns, crushed
  - 3 coriander seeds, crushed
  - 1/2 bay leaf, crushed
  - 250g of diced cold unsalted butter
  - Sea salt
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### Directions

1. In a small saucepan gently reduce the juice from 1/2 lemon to almost nothing.
  2. Add the yogurt whey and the remaining ingredients and reduce till approximately 1 tbsp.
  3. On a very low heat, slowly whisk in 250g of diced cold unsalted butter to form the beurre blanc.
  4. Strain through a fine sieve and season with a little sea salt and more lemon juice if desired.
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### Serving

1. Pan fry the fritters in batches of 4 - 5 fritters depending on the size desired.
2. Drain onto paper towels while the rest are being cooked.
3. Serve with the whey beurre blanc and extra lemon to squeeze.