KIKKOMAN

Clam and salmon chowder

Total time **45 mins** **25 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
3,498 kJ / 836 kcal

Fat: **52 g** Protein: **46 g**
Carbohydrates: **46 g**

INGREDIENTS

2 portion(s)

500 g	fresh clams (mussels)
500 ml	water
150 g	salmon fillet
50 g	smoked bacon slices
10 g	butter
80 g	leek, sliced into half-moons
40 g	celery, chopped
70 g	carrots, diced
40 g	fennel, diced
100 g	sweetcorn, removed from the cob
2	garlic cloves, chopped
2	bay leaves
2 tsp	fresh thyme
150 ml	whipping cream
3 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
	A few drops of lemon juice
2 pinch	of black pepper
Croutons:	
10 g	butter
1	small garlic clove, chopped
4 slices	of baguette
To serve:	
2 tbsp	chopped parsley

PREPARATION

Step 1

500 g fresh clams (mussels) - **500 ml** water - **150 g** salmon fillet
Clean the clams thoroughly under running water. Place them in a pot, cover with water, and cook with the lid on for 7 minutes until the shells open. Drain the clams, reserving 400 ml of the cooking liquid. Set aside 6 clams in their shells for decoration. Shell the remaining clams and place them in a bowl. Remove the skin from the salmon and cut it into cubes.

Step 2

50 g smoked bacon slices - **10 g** butter - **80 g** leek, sliced into half-moons - **40 g** celery, chopped - **70 g** carrots, diced - **40 g** fennel, diced - **100 g** sweetcorn, removed from the cob - **2** garlic cloves, chopped - **2** bay leaves - **2 tsp** fresh thyme - **150 ml** whipping cream - **3 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - A few drops of lemon juice - **2 pinch** of black pepper
Put the bacon slices in a saucepan over a low heat until the fat melts, then place them on a plate. Add the butter, leek, celery, carrots, fennel, sweetcorn, garlic and spices, and briefly fry while stirring. Add the reserved liquid from cooking the clams, cream, Kikkoman Less Salt Soy Sauce and lemon juice, season with the pepper and simmer for 16 minutes. Remove the bay leaves, purée half the stock and return it to the saucepan. Add the clams and salmon, and cook for a further 4 minutes.

Step 3

10 g butter - **1** small garlic clove, chopped - **4 slices** of baguette - **2 tbsp** chopped parsley

Melt the butter in a pan and add the chopped garlic. Place the croutons in the pan and fry until golden on both sides. Crumble the bacon from Step 2, add it to the chowder and mix. Pour the chowder into a bowl, garnish with the set-aside clams in their shells, sprinkle with the parsley and serve with the croutons.