

Creamy razor clam chowder with soy sauce

Total time **45 mins** 15 mins preparation time 30 mins cooking time

INGREDIENTS

2 portion(s)

7	razor clams
500 ml	water
1 tbsp	unsalted butter
1	big onion
1	medium size potato
1	carrot
0.25	celery
1 tsp	tomato paste
2	sprigs thyme
1	bay leaf
250 ml	double cream
250 ml	fish stock
2 tbsp	lemon juice
4 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
14	chives
0.5	lemon

PREPARATION

Step 1

7 razor clams - **500 ml** water

Put razor clams in a pot, add water (approx. 500ml), then set over a medium-high heat. Cover and cook until clams have opened (approx 10-12 minutes). After that time, take the clams out and let them cool.

Step 2

1 tbsp unsalted butter - **1** big onion - **1** medium size potato - **1** carrot - **0.25** celery - **1 tsp** tomato paste - **2** sprigs thyme - **1** bay leaf

First, peel all the vegetables and cut them into cubes (approx. 3-4 mm). In a heavy based pot, melt butter and vegetables. Sauté for about 2-3 minutes on a medium-high heat or until they are nicely caramelized and golden brown.

When the vegetables are ready add tomato paste, thyme and bay leaf and continue cooking for 2 more minutes stirring occasionally.

Step 3

250 ml double cream - **250 ml** fish stock - **2 tbsp** lemon juice - **4 tbsp** Kikkoman Naturally Brewed Soy Sauce

Then add double cream and fish stock. Reduce heat to a medium-low, cover the pot with a lid and let it cook for about 20 minutes. When the vegetables are cooked through, add lemon juice and soy sauce.

Step 4

Let it cook for 1 more minute and then blend on maximum speed for 3-3.5 minutes with a blender.

Step 5

14 chives - **0.5** lemon

Chop chives into small pieces. Pour creamy chowder into the bowl, top with cooked razor clams and chopped chives. Cut lemon into wedges and serve it on the side.