KIKKOMAN

Crispy clams buffalo style with ponzu and chilli glaze

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

INGREDIENTS

2 portion(s)

400 g	fresh clams
1 litre	water
500 ml	cooking oil
4 tbsp	all purpose (plain) flour
4 tbsp	potato starch or cornflour
1 tsp	smoked paprika
1 tsp	garlic powder
1 tsp	cumin
0.25 tsp	baking powder
0.5 tsp	salt
3 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 tbsp	sriracha
1 tbsp	ketchup
	zest from ½ lime
	zest from ½ lemon
2	spring onion
	a little bit of coriander for topping

PREPARATION

Step 1

400 g fresh clams - **1 litre** water

Put clams in a pot, cover with water and set over a medium-high heat. Cook until shells have opened (approx 5-7 min). Drain them out and let them cool for 3-4 minutes. Then remove clam meat from the shell and set aside.

Step 2

500 ml cooking oil - **4 tbsp** all purpose (plain) flour - **4 tbsp** potato starch or cornflour - **1 tsp** smoked paprika - **1 tsp** garlic powder - **1 tsp** cumin - **0.25 tsp** baking powder

First, pour cooking oil in a pot and set on a medium heat until it reaches 180C.

Then, mix all the dry ingredients until well combined. Put ¼ of the dry mix in another bowl and mix with 1-2 tbsp cold water and mix until you finish with thick batter. Now, put clams into batter, mix well and then transfer to the rest of the dry mix. Make sure that all of clams are coated with a nice crust. Fry clams in preheated oil for about 2-3 minutes or until nice and golden brown. Dry on a paper towel.

Step 3

3 tbsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **1 tbsp** sriracha - **1 tbsp** ketchup - zest from ½ lime - zest from ½ lemon

Mix all the ingredients: Kikkoman Ponzu, sriracha, ketchup, zest from lime and lemon – to create a well-blended sauce.

Step 4

2 spring onion - a little bit of coriander for topping

Drizzle fried clams in the sauce and mix until all the

clams are well glazed. Then cut the spring onion and scatter over the clams along with leaves of coriander.