



Name of the recipe: Parmesan Razor Clams

Author: "Secretos de la Cocina" Chilean bilingual version cookbook

This cookbook is our favourite gift to our guests and friends within the context of our Cultural Visit Program as it contains traditional recipes within the Chilean cuisine and is a good translation too.

Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 3 doz (36) razor clams
2. 2 tbsp grated parmesan cheese
3. 4 tbsp butter (125 grs)
4. 2 lemons

To prepare:

1. Open the clams with a good wide and sturdy knife (hopefully an oyster knife) and loosen the flesh from the shell.
2. Separate the shells in halves. Choose the nicer ones. Wash them thoroughly and reserve.
3. Wash the clams well to remove any sand. Make a small incision in the white part of each clam to remove a greenish-black content from the interior. Squeeze with your fingers. Pound each clam with a wooden spoon against the kitchen counter, on a board.
4. Arrange the clams, one per shell, on a baking sheet. Dot each with butter and sprinkle with grated parmesan or other cheese sliced finely. Place them in a hot oven for 5 minutes.
5. Serve with lemon wedges for each one's taste.
6. A secret: remove the clams from the oven as soon as they go pink, or they will become tough.