



# SAUTÉED CLAMS



Tested on model:  
CDT-107E



Weight before cooking:  
4.150 g  
Weight after cooking:  
3.650 g



Servings:  
17



Recommended tray or  
grill:  
3 stainless steel t. with  
cover GN 1/1 40 mm



Total time:  
11'

PHASE									
1		0%	165°	8'	---	---	H	NO	C
2		0%	185°	3'	---	---	H	NO	C
3									
4									
5									
6									

## INGREDIENTS

Clams: 4.100 g  
Minced garlic: 80 g  
Minced parsley: 50 g  
Extra virgin olive oil: 200 g

## PREPARATION

Preheat the oven.

Let the clams clean out for at least 4 hours under a trickle of fresh running water with some grains of coarse salt.  
Beat the clams on a hard surface to remove the shells full of sand.

Put oil and garlic in the trays, then place the clams still closed and cover.  
Put the trays in the oven and cook following the parameters.  
At the end of cooking sprinkle some minced parsley on the clams.

Serve with slices of toasted bread or use as garnish in first courses.