

## Clams Curry Recipe

### (Stir-Fried Curried Clams Recipe)

**Ingredients:** Serves 4

60 ml (2 fl oz) cooking oil  
2 sprigs curry leaves  
2 stalks lemon grass, cut into 7.5-cm (3-inch) lengths and lightly bruised (use only the bottom white inner part)  
500 g (1 lb) clams, soaked in salted water for an hour and thoroughly cleaned  
¼ teaspoon salt  
½ teaspoon sugar  
pinch of ground white pepper  
1 teaspoon light soy sauce

**Curry Paste (mixed):**

4 shallots, peeled and finely pounded  
3 cloves garlic, peeled and finely pounded  
1½ tablespoons fish curry powder

**Garnish:**

5 red bird's eye chilies, chopped  
2 scallions, trimmed and chopped

**Method:**

Heat the cooking oil and fry curry leaves, curry paste and lemon grass until fragrant. Add the clams. Season with salt, sugar, pepper and soy sauce. Cook until the clams open (approximately 7 minutes). Discard the clams which are still closed. Garnish with bird's eye chilies and scallions and serve hot.

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