

New England Style Manila Clam Chowder



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Manila clams

Supplier

Mac's Oysters, BC

Pairing

Golden Horseshoe
Premium Lager

Ingredients

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- 2 onions
- 2 carrots
- 2 branches celery
- 5 cloves garlic
- 1 head fennel
- 5 lbs manila clams
- 2 potatoes
- 2 litres fish stock
- 2 litres 35% cream
- 1 cup white wine
- 1 bunch tarragon
- 1 bunch flat leaf parsley
- 1 bunch chives
- ¼ lb butter

Method

1. Dice the onion, carrot celery, garlic, and fennel.
2. Sweat in butter until tender.
3. Add the white wine and fish stock and bring to a boil.
4. Dice the potato and add to the soup.
5. Add the cream and simmer until the potato is tender.
6. Wash the clams thoroughly in several changes of water.
7. Add the clams to the soup and simmer until they open.
8. Stir in the chopped herbs at the last minute and season to taste.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.