



White Wine Clams

By @vonderlicious_

500g clams

2 tablespoons butter

6 cloves garlic, minced

¼ cup shallots, diced

1 glass **Gomersal Riesling**

½ cup chicken stock

½ cup cream

½ lemon

Salt and pepper, to taste

1. Wash clams, making sure to remove any sand.
2. In a saucepan, heat butter until melted.
3. Add garlic and shallots, sauté until garlic is lightly browned.
4. Add **Gomersal Riesling** and simmer until reduced to approximately half.
5. Add chicken stock, cream and clams then cover with a lid and cook until clams have opened.
6. Squeeze lemon juice into mixture, then bring to boil.
7. Add salt and pepper to taste.
8. Transfer into a bowl and serve with sourdough.

We would love for you to share with us your re-creations using @gomersalwines and #cookingwithgomersal