

Digby Scallops and Clams Sautéed in Canadian Whisky

by Danny Boome
from Wild and Fresh

Danny Boome's Canadian-inspired seafood recipe teams scallops and clams with wild mushrooms and fresh tomato salsa, for a simple yet impressive dinner party dish

Servings: 5

Level of difficulty: Intermediate

Preparation Time: 40 minutes

Cooking Time: 30 minutes

Ingredients

2 tbsp Olive oil

50g Butter

2 garlic clove, peeled and finely chopped

2 small leeks, thinly sliced

250g chanterelle mushrooms, arefully cleaned

50ml Canadian whisky

50ml dry white wine

15 Scallops, trimmed

20 clams, shucked, juices reserved

3 tbsp crème fraîche

Salt , and freshly ground black pepper

For the tomato salsa:

1 tomato, peeled, deseeded and diced

2 tbsp Olive oil

3 tbsp Chives , snipped

Salt , and freshly ground black pepper

pinch of Sugar

Method

1. For convenience, prepare the tomato salsa just before cooking the seafood. To do this, simply stir together all the salsa ingredients in a mixing bowl and set aside.
2. Place half the oil and butter in a heavy base saucepan, add the garlic and cook over medium heat, stirring occasionally, until the garlic is golden.
3. Add the leeks and the mushrooms and fry over medium heat for 2-5 minutes until softened. Season with black pepper.
4. Add the whisky and flambé.
5. Add the wine and reserved clam juices and reduce by half over high heat. Set aside for a moment.
6. Place a heavy base frying pan over high heat. Add the remaining oil and butter.

7. Season the scallops with salt before searing them quickly in the pan over high heat. Set aside.

8. Add the clams to the contents of the saucepan and return to the boil over medium heat. Stir in the crème fraîche.

9. To serve, arrange three seared scallops, four clams, and a spoonful of the contents of the saucepan on each serving plate. Garnish with a little of the salsa and serve with warm, crusty bread to mop up the juices.

Cooks Notes:

If chanterelles are unavailable, use the same quantity of oyster mushrooms, whole if tiny, sliced if large. To flambé the whisky, if using a gas-fired hob add the whisky to the pan and tilt the pan a little until the liquid catches fire. Alternatively, use a long spill (not a match) to light the whisky, or pour into a ladle resting on a saucer, then light the whisky in the ladle before adding to the pan.