

Hello from Solymer.

This week we have a nice and light clam tapas. The little clams that you can get in the wet markets here in Singapore are usually fresh and have a wonderfully gentle taste. Paired up with this nice green sauce produces a very nice dish.

We've paired the tapas with our best selling Cava. It is a great choice for the holidays because not only is it tasty and very easy drinking, it is also quite inexpensive for a sparkling wine. We have lots of stock for the festive season so stock up for your upcoming parties.

Enjoy!

Lisa, Umberto and the Solymer Team

### Almejas en Salsa Verde

#### Clams in Green Sauce

- $\frac{1}{2}$  kg Manila or small littleneck clams
- 1 tablespoon coarse sea salt
- 4 cups water
- $\frac{1}{3}$  cup olive oil
- 2 clove garlic, finely minced
- $\frac{1}{2}$  teaspoon hot red pepper flakes (optional)
- 1 tablespoon all-purpose flour
- $1\frac{1}{2}$  teaspoon table salt
- 2 tablespoons chopped fresh flat-leaf parsley
- $\frac{1}{2}$  cup dry white wine

1. Scrub the clams under cold running water, discarding any that fail to close to the touch.
2. In a large bowl, combine the clams, coarse salt, and water to cover and let stand for at least 30 minutes so that the clams release any sand. Drain.
3. In a large saucepan, combine the clams with the 4 cups water and bring to a boil over medium-high heat. Cover and cook for about 5 minutes, or until they open. Stir with a wooden spoon occasionally.
4. Drain the clams, reserving the cooking liquid. Discard any clams that have not opened.
5. In a large *cazuela* (lead-free, glazed earthenware casseroles), heat the olive oil over high heat. Add the garlic and red pepper flakes, if using, and sauté, stirring, for 1 to 2 minutes, or until the garlic begins to turn golden.
6. Sprinkle the flour over the garlic and stir with a wooden spoon until the mixture is well blended.
7. Add 3 cups of the reserved cooking liquid and the table salt, parsley, and wine.
8. Decrease the heat to medium and boil gently, stirring occasionally, for 5 minutes, or until the sauce thickens slightly.
9. Add the clams to the sauce; rotate the *cazuela* in a circular motion over the burner to mix all the ingredients, and boil gently for 2 minutes, or until the sauce looks whitish green and the clams are heated through.
10. Spoon the clams and sauce into *cazuelitas* or small bowls and serve immediately.



### Cristalino Cava Brut

Cava Brut is Spain's answer to Champagne. This is an excellent example, made of 50% Macabeo 35%, Parellada and 15% and Xarello by Bodegas Jaime Serra. A flute of this Cava is dry, crisp, and toasty with flavours of apples, citrus, and almonds that will brighten anyone's day.

\$25.00 per bottle, \$135.00 for 6 (10% discount), \$240.00 for 12 (20% discount)

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