

Clams with sherry and Iberico ham



PREP TIME
5 MINS



COOK TIME
10 MINS



TOTAL TIME
15 MINS



SERVES 2 PEOPLE



EASY



Ingredients

500g fresh clams
2 tbsp of extra virgin olive oil
1 garlic clove, finely chopped
50g iberico ham, finely chopped
100ml fino sherry
1 tbsp finely chopped fresh flat leaf parsley

Method

Heat 1 tablespoon of the oil in a medium sized frying pan. Add the iberico ham and fry on a gentle heat until crispy. About 2 minutes. Drain and set aside.

In the same pan, heat the remaining oil with the chopped garlic. Once the garlic starts to jump, add the clams and stir well to coat them in the garlic oil.

Pour the fino sherry, bring the liquid to the boil, cover with a lid and cook on a medium heat until the clams open. It takes about 4 minutes.

Once opened, add the chopped parsley, stir well and serve immediately, sprinkling the dish with the crispy ham