

## Janella's Recipes

29.11.2006

### Vongole (Clams) with Quinoa Udon (Serves 2)



#### Method

Cook your noodles as per manufacturer's instruction. Wash the vongole really well and let sit in water in the fridge whilst preparing the dish.

In a nice, big pot add the garlic, anchovies, coriander and chilli. Sauté quickly.

Then add the vongole and stir. Put the lid on and shake the pan a few times to mix everything together. Leave on a low heat for about 1 minute, giving the pan a shake every so often.

The vongole will open up. (The ones that don't need to be discarded.)

Stir through the cooked noodles and plenty of parsley. Serve with lemon wedges.

#### Ingredients

- 1/2 pkt quinoa udon noodles (Spiral)
- 2 tbs olive oil
- 3 cloves garlic, crushed
- 3 anchovies
- 3 tbs coriander root and stems, chopped
- 1 tsp chilli flakes, or to taste
- 1/2 cup parsley, chopped
- 500gms vongole ( clams)

## Gary's Recipes

29.11.2006

### Chilli Crab (Serves 2)



#### Method

Crack the crabs and divide up – removing the dead mans fingers. Steam over boiling water for 5 minutes and cool.

Crush the garlic, lemon grass, chilli and coriander roots in the mortar and pestle

In a wok add a good splash of peanut oil and add the crabs, stir fry over a high heat for 3 minutes and add the herb paste and cook for a further 2 minutes until fragrant.

Add the sauces and a splash of sesame oil. Bring to a simmer and add the spring onions and coriander.

Serve

#### Ingredients

- 4 Blue swimmer crabs
- 2 cloves Garlic
- 1 bulb Ginger
- 1/2 bunch Coriander
- 2 Chillies
- 1 stick Lemon Grass
- 100g Palm sugar - light
- The Sauces:
- 3 tbsp Hoisin sauce
- 3 tbsp Malay chilli sauce smooth
- 3 tbsp Sesame oil
- 3 tbsp Peanut oil
- To Garnish:
- 4 tbsp Spring onions
- 4 tbsp Coriander chopped