

Almejas Al Vapor Recipe

Written by Arizona Foothills Magazine

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Lead by chef Matt Carter and serving up Latin-inspired eats, The Mission is one of Old Town's newest culinary sensations—and we can't wait to serve this impressive dish in our own dining rooms.



Almejas Al Vapor

1 lb. Manila clams
1-2 Shallots, shaved
2-3 Cloves of garlic, crushed
1-2 oz. Extra virgin olive oil
6 oz. Spanish chorizo, peeled and sliced 1/8-inch thick on a bias
6-8 oz. Rock shrimp
6-8 oz. Peruvian potatoes, cut into batons and blanched
1 T Aji amarillo (add more for extra spice)
1-2 T Cajeta (can substitute sweetened condensed milk)
2-3 Cloves of roasted garlic
1-2 C White wine
1-2 Sprigs of oregano
1 C Cream
2 C Milk
2 C Clam juice or chicken stock

In a large sauce pot, heat oil until just before smoke; add shallots, garlic and cook two to three minutes. Add the clams and cover with white wine. Cover the pot with lid until clams open. Strain the clams; cool and separate the meat. Reserve the liquid and reduce by half. Add cream and reduce by half. Add aji amarillo, cajeta, oregano, milk and stock. Bring to a boil and reduce until consistent. Add the rock shrimp and cook for two minutes. Add potatoes, chorizo and clams; adjust seasoning and serve. Serves six.