



Razor clams with D’Nujotto

Serves 4 (starter)

Ingredients

1 roll of fresh razor clams (1kg)
100g D’Nujotto
(Italian spreading salami)
200ml white wine
20g flat leaf parsley

Method

Rinse the razor clams really well in cold water.

Place a large saucepan with a tight fitting lid on the stove and get it quite hot before adding the cleaned razor clams and the white wine, place the lid on top and leave for 30/40 seconds.

Remove from the heat and drain, allow the clams to cool before removing them from their shells, keeping the cooking wine.

You will see a solid piece of meat coming out from the main body where it goes black cut this piece of meat off and cut into three equal lengths and discard the rest of the flesh.

Lay the shells out flat on a grill tray and pop the pieces of meat back in the shells In a small sauce pan heat the D’Nujotto gently with the sieved white wine from the blanching process until it becomes loose and the oils are released.

Spoon the D’Nujotto over the clams and place under a hot grill for a minute being carefull not to over heat the fragile shells, when hot sprinkle with the chopped parsley and serve

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Neil Haydock

It's fair to say that Executive Chef Neil Haydock has always been obsessed with food. Growing up in rural Lancashire, his grandfather taught him a love of traditional countryside foods, from game to foraged wild ingredients, and his decision to become a chef was made very early. Throughout his career, Neil has retained this passion for local, seasonal foods; he has always sought small-scale local artisan producers to give his menus a real sense of place.

Neil's experience includes senior roles at a number of highly regarded restaurants, including the Sandy Lane Hotel in Barbados, Terence Conran's Bluebird in London and most recently, as Executive Chef at Fifteen Cornwall. Now controlling The Hotel's Brasserie, The Living Space and The Beach Hut, Neil is building on Watergate Bay's reputation as an outstanding food destination, creating diverse, contemporary menus that showcase the very best of Cornwall's produce while taking inspiration from around the world.