



www.clearwater.ca

ARCTIC SURF CLAM MENU *Solutions*



MENU PROFITABILITY

	Calculate Cost
50 g Clearwater Hokkigai/Arctic Surf Clam Meat	\$
All other ingredients	\$
Cost per Serving	\$

Arctic Surf Clam Salad with Green Peas

Ingredients:

- 50 g Clearwater Hokkigai/Arctic Surf Clam Meat, chopped
- 20 g Green peas (Edamame), cooked (see method below)
- 100 g Daikon (white radish)
- 50-100 g Japanese mayonnaise

Method:

Thinly slice Daikon, add salt and let rest for 10 minutes. Rinse and squeeze out excess water. Cut into julienne strips.

Cook green peas for 3 min, submerge in cold water to stop cooking process, drain well. Mix all ingredients, adding salt and vinegar. (Optional: add Chinese hot sauce "To-u-van-jan")

Serves 3

www.clearwater.ca

Clearwater Seafoods Limited Partnership
 757 Bedford Highway Bedford, Nova Scotia, Canada B4A 3Z7
 For additional information:
 801 Sycolin Road, Suite 304, Leesburg, VA USA 20175 Tel: (703) 669-6119



www.clearwater.ca

ARCTIC SURF CLAM MENU *Solutions*



MENU PROFITABILITY

	Calculate Cost
50 g Clearwater Hokkigai/Arctic Surf Clam Meat	\$
All other ingredients	\$
Cost per Serving	\$

Arctic Surf Clam Salad with Wakame

Ingredients:

50 g Clearwater Hokkigai/Arctic Surf Clam meat chopped
 20 g Wakame (soft seaweed)
 30 ml Sesame oil
 30 ml Vinegar

30 g Onion, sliced
 100 g Bean sprouts, semi cooked
 10 g Green onion, sliced
 2-3 g Ground ginger
 Salt and black pepper

Method:

Mix all ingredients well. Serve immediately.

www.clearwater.ca

Clearwater Seafoods Limited Partnership
 757 Bedford Highway Bedford, Nova Scotia, Canada B4A 3Z7
 For additional information:
 801 Sycolin Road, Suite 304, Leesburg, VA USA 20175 Tel: (703) 669-6119