

RESPONSIBLE
FISHING
SINCE 1976



COCKLE CLAM RECIPES



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REMARKABLE SEAFOOD, RESPONSIBLE CHOICE



COCKLE CLAMS

Wild-caught and sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater Cockle Clams deliver superior texture and taste with an exceptional ocean-fresh flavor. Cockle Clams are blanched and individually-quick-frozen (IQF) on board our vessels within an hour of harvesting. Once at our processing plant, they are sorted, size graded and rigorously tested.

IN THE KITCHEN

Clearwater Cockle Clams are ready-to-serve and require little preparation. From sushi and sashimi to salads, Clearwater Cockle Clams are best used in cold applications. Simply thaw and serve. When using in hot recipes, add at the last minute to keep tender. Do not overcook.



- Consistent sizing for per piece and menu costing
- Ready-to-use after thawing, no cooking required
- Conveniently packaged for on-demand use

Thawing Method: For best results, thaw overnight in the refrigerator. For quick thaw, place in a sealed bag and immerse in cold water for up to 30 minutes. Do not thaw at room temperature or in the microwave. Do not refreeze after thawing.

CUTTING METHODS



Butterfly cut - inward.
Butterfly cut along the inside of cockle clam.



Butterfly cut - outward.
Butterfly cut along the outside of cockle clam.



Slicing.
Slice the cockle clam into two pieces parallel to the cutting board.



TABLE OF CONTENT

About Cockle Clams 3

Cutting Method 4

Emerald-Jade Clams with Zanthoxylum Oil 6

Emerald-Jade Clams in Mustard Sauce 7

XO Sauce Clams in Casserole 8

Clams with Asparagus 9

Cockle Clams and Green Beans in Black Bean Sauce 10

Cockle Clams & Bamboo Shoots in Spicy Black Bean Sauce 11

Cockle Clams with Sweet Vinegar and Red Onion 12

EMERALD-JADE COCKLE CLAMS WITH ZANTHOXYLUM OIL



INGREDIENTS:

Clearwater cockle clams	6 pcs	Lettuce, sliced	100 g
Fresh zanthoxylum, chopped	5 g	Zanthoxylum oil	5 g
White soy sauce	10 g	Salt	5 g



COOKING METHOD:

1. Slice and clean clams.
2. Season clams with white soy sauce and zanthoxylum oil.
3. Place lettuce slices on bottom of plate, followed by clams in the middle of the plate. Top with fresh zanthoxylum. Serve.

EMERALD-JADE COCKLE CLAMS IN MUSTARD SAUCE



INGREDIENTS:

Clearwater cockle clams	6 pcs	Cucumber	1
Turnip slices	20 g	Mustard	3 g
White soy sauce	5 g		



COOKING METHOD:

1. Slice cucumber into 10cm long, thin pieces and lay them on the plate in a folded manner.
2. Slice and clean clams.
3. Mix clams, turnip slices, white soy sauce and mustard and place onto cucumber slices. Serve.

XO SAUCE COCKLE CLAMS IN CASSEROLE



INGREDIENTS:

Clearwater cockle clams	8 pcs	Garlic, minced	10 pcs
Ginger, minced	30 g	Onion, finely chopped	30 g
Scallions, finely chopped	10 g	Yellow rice wine	32 g
Hoisin sauce	2 g	Cornstarch	2 g
Pepper		Sesame seed oil	15 g



COOKING METHOD:

1. Slice and clean clams.
2. Mix clams with hoisin sauce, cornstarch and pepper.
3. Add oil to pan and heat on medium-high. Stir-fry ginger, scallions, garlic and onion until tender. Add clams and mix for 15 seconds.
4. Lay stir-fry in dish and pour yellow rice wine around edges of clams. Serve.

COCKLE CLAMS WITH ASPARAGUS



INGREDIENTS:

Clearwater cockle clams	6 pcs	Asparagus	200 g
Egg white	1	Ginger, sliced	5 g
Carrot, chopped	3 pcs	Yellow rice wine	3 g
Scallions, finely chopped	5 g	Salt	2 g
Pepper	1 g	Cornstarch	2 g
Oyster sauce	2 g	Sesame oil	15 g



COOKING METHOD:

1. Slice clams, clean and remove bottom. Marinate with salt, egg white and cornstarch for 5 minutes.
2. Remove root of asparagus, peel and slice into segments. Blanch in boiling water for 15 seconds. Remove and soak in ice water for 5 minutes. Set aside.
3. Heat oil on low. Immerse clams in oil and remove after 5 seconds.
4. Stir-fry carrot, scallions, asparagus and ginger until tender. Combine pepper, oyster sauce and yellow rice wine and add to pan. Add clams and stir-fry for 15 seconds. Serve.

COCKLE CLAMS AND GREEN BEANS IN BLACK BEAN SAUCE



INGREDIENTS:

Clearwater cockle clams	8 pcs	Olive oil	15 g
Green beans	100 g	Garlic, minced	5 g
Ginger, minced	5 g	Black bean sauce	45 g
Sesame seeds garnish		Chili threads garnish	



COOKING METHOD:

1. Slice and clean clams. Set aside.
2. Cut green beans in 2 cm long pieces.
3. Add oil to pan and heat on medium-high. Stir-fry green beans, garlic and ginger until tender.
4. Add clams and black bean sauce to pan. Heat gently until warmed.
5. Garnish with sesame seeds and chili threads. Serve.

COCKLE CLAMS & BAMBOO SHOOTS IN SPICY BLACK BEAN SAUCE



INGREDIENTS:

Clearwater cockle clams	8 pcs	Bamboo shoots	100 g
Olive oil	15 g	Scallions, finely chopped	10 g
Garlic, minced	5 g	Ginger, minced	5 g
Tobanjan	15 g	Black bean sauce	45 g
Sesame seeds garnish		Chili threads garnish	



COOKING METHOD:

1. Slice and clean clams. Set aside.
2. Cut bamboo shoots into 2 cm long pieces and pat dry.
3. Add oil to pan and heat on medium-high. Stir-fry bamboo shoots, scallions, garlic and ginger until tender.
4. Add clams, tobanjan and black bean sauce. Heat gently until warmed.
5. Garnish with sesame seeds and chili threads. Serve.

COCKLE CLAMS WITH SWEET VINEGAR AND RED ONION



INGREDIENTS:

Clearwater cockle clams	5 pcs	Cornstarch	5 g
Boiling water	5 cups	Sweet Vinegar Mixture	
Rice vinegar	15 g	Sugar	10 g
Water	15 g	Pickled red onion garnish	
Kaiware garnish		Daikon garnish	



COOKING METHOD:

1. Slice and clean clams. Toss gently in cornstarch to lightly coat.
2. Bring water to a rolling boil. Add clams to boiling water for 3 seconds. Remove and place in ice bath for 1 minute.
3. Combine rice vinegar, sugar and remaining water in a small bowl.
4. Toss clams in sweet vinegar.
5. Garnish with pickled red onion, kaiware and daikon. Serve.

Note: To prepare pickled red onion, finely chop 15 g red onion and marinate in sweet vinegar mixture overnight.