

# World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of  
**Hiroishi Ishii**  
Pan Pacific Singapore

## Japanese Steamed Clams with Miso Sauce



Serves 2

### Ingredients

20	Clams
50ml	rice wine
50g	seaweed
100g	spring onions, chopped
50g	ginger
50g	citrus, juiced
100g	white miso paste
1	egg
50ml	vinegar
10g	mustard

### Method

1. Steam clams with rice wine when shell open, take meat out and washed well and placed back into shell.
2. Add sechopped spring onions, seaweed and ginger.
3. Add Miso sauce over and served.

### Method

Steam clams with rice wine. Once the shell opens, remove the meat, wash it well, and then return it to the shell. Add the seaweed, spring onions and ginger. In a separate bowl, mix the citrus juice with the *miso* paste, egg, vinegar and mustard to form the sauce. Serve the clams drizzled with the sauce.