

# MARGUERITE'S ELEGANT HOME COOKING

## CRÈME DE POIVRONS AUX PALOURDES

### SHOPPING LIST :

30 CLAMS, ½ BOTTLE DRY WHITE WINE, 2 SHALLOTS, 2½ RED PEPPER, 0,7 OUNCES BUTTER, 1 TABLE SPOON CRUSHED GINGER, 1 SAFFRON CAPSULE, 2 CUPS CRÈME FRAÎCHE, 1 CUP HALF AND HALF CREAM OR WATER

STEP	WHAT TO DO	WHAT YOU NEED (SERVES 6)	MARGUERITE'S TIP
1	Start with the clams. Wash them thoroughly and place them in a large saucepan on high with the minced shallots and the white wine. When the clams start opening remove from the burner and remove them from the saucepan. When they are cooler shell them and filter the cooking water.	30 clams ½ bottle dry white wine 2 shallots	Do not throw the clams cooking water. Clams can be replaced by mussels.
2	Wash the red peppers, remove the seeds and cut them in small squares. Melt the butter in a saucepan and cook the red peppers in it until they change colour.	2½ red pepper 0,7 ounces butter	
3	Add in the crushed ginger, the cream and the saffron and cook for 15 minutes on low, with the lid on. Remove from the burner and add the reserved clams cooking water and the half and half cream (or water). Mix well and place back on the burner on low until it thickens. Adjust seasoning.	1 table spoon minced ginger 1 saffron capsule 2 cups crème fraîche 1 cup half and half cream or water	The 2 cups of cream need to be a thick one.
4	Add the clams before serving, hot or cold, with a green leave on top (cilantro or parsley).		