

Herb Marinated Clam Salad

Drain the clams and place in a large plastic bag.

Whisk the olive oil and vinegar together. Whisk in the ginger, herbs and spring onions. Pour over the clams, moving them around until they are well coated. Refrigerate for at least 1 hour.

Blanch the asparagus until crisp tender then refresh in icy water. When cool, pat dry.

Arrange on four serving plates. Top with the mesclun, red pepper and clams. Drizzle with a little of the strained Herb Marinade. Serves 4 as a starter.

For 4 Servings:

1kg OmegaTM Clams

Herb Marinade: 1/2 cup (125ml)
extra virgin olive oil

1/4 cup (60ml) white balsamic
vinegar

3 tablespoons grated root ginger

1 tablespoon finely chopped
mixed fresh herbs

3 spring onions, slivered

Salad: 16 asparagus spears

4-6 cups mesclun

1/2 small red pepper (capsicum).
seeded and finely sliced