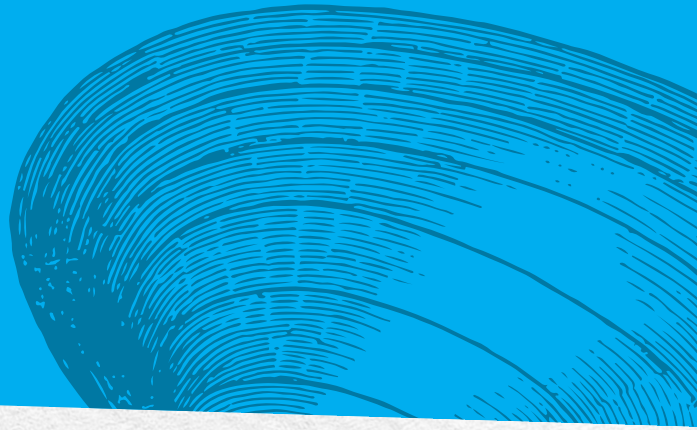


Seafood Chowder

Serves 4



INGREDIENTS

1 kg pipi in the shell
100 g butter
1 onion, sliced
Salt and pepper
1 tbsp brown sugar
2 tbsp curry powder
3 tbsp flour
1 cup fish stock
2 cups milk
1 cup cream

METHOD

Place the pipi in a heat-proof bowl and pour boiling water over them. Remove the pipi when they open and discard any that don't. Remove the pipi meat and set aside.

In a large pot over medium heat, melt the butter. Add the onion and 1 teaspoon of salt, then cook for 5 minutes or until the onions are soft and translucent.

Add the brown sugar, curry powder and flour and cook for about 8 minutes. Make sure to cook this through properly so that you cannot taste the flour.

Pour in the stock, milk and cream and bring to gentle simmer. Season to taste, then add the pipi meat.

Serve in bowls with a side of bread to dip.

