

Baked Coconut baby clam 椰子焗蛤



Serves 2

Preparation time: 5 minutes

Cooking time: 15 minutes

Ingredients:

- 8oz Manila clams
- 3 eggs
- ½ cup chicken broth
- ½ cup coconut milk
- 1 tablespoon cooking wine or sake
- ¼ teaspoon salt
- 1 teaspoon chopped green onions

配料

- 8 盞司馬尼拉蛤
- 3 個雞蛋
- ½杯雞湯
- ½杯椰奶
- 1 湯匙料酒或清酒
- ¼茶匙鹽
- 1 茶匙切碎的蔥

Instructions:

1. Preheat oven at 375°F
2. In a large mixing bowl, combine eggs, chicken broth, coconut milk, wine and salt. Whisk all ingredients until mixture has a smooth texture. Pour mixtures into casserole pots or ramekins. Add clams and bake for 15 minutes.
3. Serve hot with green onions sprinkled on top

烹飪方法：

- 1.將烤箱預熱到 375°F
- 2.在一個大的攪拌碗中，將雞蛋，雞湯，椰奶，葡萄酒和鹽混合在一起。攪拌所有成分，直到蛋醬光滑。將蛋醬倒入砂鍋或小模子中。加入蛤,烘烤 15 分鐘。
- 3.配上蔥花，趁熱食用。