

## **Clams Braised in Spiced Coconut Milk Recipe (Rendang Kerang)**

### **Ingredients:**

2 kg clams, scrubbed clean and washed  
125 ml chicken stock  
250 ml coconut milk  
2 salam leaves (Indonesian bay leaves)  
1 turmeric leaf, bruised  
2 kaffir lime leaves, bruised  
a pinch of ground nutmeg  
2 stalks lemon grass, bruised

### **Spice paste:**

3 tablespoons vegetable oil  
80 g shallots, peeled and sliced  
50 g garlic, peeled and sliced  
50 g turmeric, peeled and sliced  
100 g red chilies, halved, seeded and sliced  
4 bird's eye chilies, sliced

### **Seasoning:**

1 tablespoon lime (calamansi) juice  
½ teaspoon sugar  
Salt to taste

### **Method:**

Prepare spice paste. Combine all ingredients in a stone mortar or blender (processor) and grind into a fine paste. Transfer spice paste to a heavy saucepan and sauté over medium heat until fragrant. Increase heat, add clams and stir until they are evenly coated with spice paste. Add all remaining ingredients, except seasoning. Mix well and bring to the boil, then reduce heat and simmer until clams open, which indicates that they are cooked. Add seasoning ingredients and adjust to taste, then dish out and serve immediately. Garnish, if desired, with sprigs of lemon basil.