



Clams Rendang (serves 4 – 5 pax)

Ingredients:

- 120gm of Asian Meals Rendang Curry paste
- 500gm fresh clams
- 60ml of coconut milk
- 1 stalk lemongrass (optional)

Cooking Method:

1. Preheat pot to add in Asian Meals Rendang Curry paste.
 2. Add in clams and lemongrass, mix well.
 3. Pour in coconut milk, then bring to boil.
 4. Cover with lid and simmer for 3 minutes, until clams open up.
- Best serve with white rice.

Chef tips:

Asian Meals Rendang Curry paste can also be used in the same way for beef and prawns.