

Razor clams in borage butter, pickled shallots and pine nuts

Serves 4

12 razor clams	2 shallots
50ml vegetable oil (for frying)	150ml cider vinegar
For the borage butter:	25g sugar
100g unsalted butter	15g salt
10g borage	1 star anise
10g chives	3 juniper berries
10g curly parsley	3 black peppercorns
10g chervil	Pinch of thyme
5g lemon juice	
2g salt	For the garnish:
	12 borage flowers
	15g toasted pine nuts

For the pickled shallots:

Method

For the borage butter: Blanch all the herbs in boiling water for 20 seconds and refresh in a bowl of ice water. Drain off the water and put into a mixer. Blitz the herbs with the butter. Add a squeeze of lemon and salt.

Wrap the butter in cling-film into a ballotine and tie off the ends. Place into the fridge for at least an hour (overnight is preferable). Cut the butter into slices for serving.

For the pickled shallots: Thinly slice the shallots into rondelles. Put the cider vinegar into a pan with the sugar and salt. Add the shallots with the thyme, star anise, juniper berries and black peppercorns. Bring to the boil before taking off the heat and leave to one side to cool.

For the razor clams: Preheat the oven to 220C. Place the clams in a pan with half an inch of boiling water, put on a pan lid and let the clams steam for 3 minutes. Take the clams out of the pan and remove the meat from the shell.

Pan-fry the clams in a splash of vegetable oil on one side until a light caramelised brown colour. Flip onto the other side for a quick flash fry. Cut off the ends of the clams and the brown 'stomach'. Add a pinch of salt. Clean the clam shells.

Place a slice of the herb butter into each clam shell. Put the clams on top of the butter. Put the clams and shells into the preheated oven until the butter has melted (approximately 30 seconds).

To serve: Arrange the clams onto a plate. Place a few pickled shallots onto the clams and garnish with pine nuts and borage flowers