



RAZOR CLAMS

TARRAGON MAYONNAISE

Ingredients:

500 gr razor clams
15 gr tarragon
800 ml peanut oil
salt and pepper
1 ½ tsp dijon mustard
vinegar
the juice of a quarter of a lemon
fire herbs - EldurApi
1 bowl of micro herbs (optional)

Supplies:

Extra raised grid
Multilevel lift
Woodchipper

Kamado set up:

Indirect heat

Light a medium amount of charcoal and heat your Kamado to 180 °C. When the Kamado is at temperature place the pro set in the Kamado, for this recipe work with indirect heat. Place the heat shield on the lowest level, the grid on the highest level and the extra raised grid on that grid.

You start this preparation by adding the tarragon to the chopper along with half the oil and a pinch of salt. Mix everything together well. Then pour everything through a very fine sieve and drain.

After this, mix the egg yolks with salt, pepper, mustard and vinegar. Now slowly add the tarragon oil while continuing to whisk. Put the mayonnaise in a bowl.

After you have prepared the tarragon mayonnaise, clean the razor clams very well. Rinse them and put them in clean water for 15 minutes. In this water, the razors will start spitting out all the sand they are carrying.

Put your extra raised grid in the Kamado and grill the razors for about 3 minutes. Use your woodchipper to add EldurApi's fire seasoning.

Serve the razor clams with the tarragon mayonnaise and decorate the dish with the micro herbs. Enjoy your meal!

