

Recipe for Vongole all'asiatica

Ingredients:

- * 1 kg Vongole
- * 1 Garlic clove
- * 5 g Ginger
- * 1 Fresh red chili pepper
- * 5 g Fresh Chinese basil

Instructions:

1. Rinse the clams and place them in an oven-safe dish BLACK.40.
2. Add minced garlic, minced ginger, and chopped chili pepper.
3. Place the dish in the oven and follow the instructions in the "program" section.
4. Steam the clams in the oven for 720 seconds.
5. Remove the dish from the oven and garnish with fresh basil.
6. Serve the clams hot.