

Cider Cockles with Beer Bread

Ingredients

Cockles	30g butter 1.5kg cockles 1 large or four baby leeks 2 cloves garlic 4 slices of speck or pancetta 400ml good quality alcoholic cider 100g crème fraiche 2tbs flat leaf parsley
Beer Bread	500g self-raising flour Stout beer Vegetable oil
Alternate	Baguette Butter Garlic

Method

1. Preheat oven to 180 degrees and turn hotplate to medium.
2. Combine the sifted flour into a bowl with the beer and oil and mix until it is a soft dough. Press the dough into a loaf tin/pan and bake for 35 minutes or until the dough sounds hollow when the base is tapped. Turn out and set aside to cool.
3. While the bread is baking thinly slice the white parts of the leeks, finely chop/crush the garlic and chop the speck.
4. Melt some butter in a large pan/wok over a medium heat and add the leek, garlic and bacon, cooking for roughly 5 minutes or until the leeks have softened.
5. Then add the cider and cockles and bring to the boil. Cover the pot/wok with a lid and cook for 3-5 minutes or until the cockles have opened.
6. Chop the parsley. Then take butter and add crushed garlic, mixing to combine. The baguette is then sliced and spread with the garlic butter before being placed under the grill until golden.
7. Once the cockles have opened, remove them from the liquid and set aside. Strain the liquid to leave the broth. Return the broth to a pan over a low heat. Whisk in crème fraiche before adding the chopped parsley and seasoning with salt and pepper. Place the cockles back into the broth and warm through.
8. Serve the cockles in small baking dishes with a lid, with beer bread or garlic baguette served on the side.

NB: Should there be time constraints a brought baguette can be used, spread with garlic butter and grilled.