

## Hake and clams in a green sauce (merluza en salsa verde)

### Ingredients

8 (or 4 large) white asparagus spears, trimmed and blanched for 5-8 minutes  
200g/7oz fresh clams, scrubbed under cold running water and debearded  
3 tbsp olive oil  
3 garlic cloves, finely chopped  
1 small shallot, finely chopped  
1 tbsp plain flour  
200ml/7fl oz dry white wine (ideally Txakoli)  
150ml/5fl oz fresh fish stock  
4 x 180g hake fillets  
200g/7oz peas  
1 small handful flatleaf parsley, finely chopped  
crusty bread, to serve  
sea salt and freshly ground black pepper

### Method

1. Bring a large saucepan of salted water to the boil and cook the prepared asparagus for a further 4-6 minutes. Drain and set aside.
2. Discard any clams with broken shells and any that refuse to close when tapped.
3. Heat the oil in a frying pan over a medium heat. Fry the garlic and shallot for 3-4 minutes, or until soft and lightly golden-brown. Stir in the flour and cook for about 2 minutes. Slowly add the wine and cook for 2 minutes, then add the stock. Simmer until you have a silky-smooth sauce.
4. Season the hake with salt and pepper and add them to the sauce. Cook the hake for 4-5 minutes, then add the peas and clams. Cover and cook for 2-3 minutes, or until the clams open. Discard any clams that do not open.
5. To finish, add the asparagus and parsley, and simmer for a minute. Season to taste with salt and pepper. Serve in warmed bowls with crusty bread.

Preparation time

**less than 30 mins**

Cooking time

**10 to 30 mins**

Serves

**Serves 4**

This authentic Spanish dish is easy to make and perfect for Spring.

**By José Pizarro**  
**From Saturday Kitchen**