

Texturas **Xantana**

## Green sauce



### For the green sauce

- *Chopped garlic*
- *Chopped parsley*
- *150 g clam water*
- *0.8 g Xantana*

### Other

- *Clams*
- *Green asparagus*
- *Peas*
- *Egg yolk*

- 1 Open the clams by submerging them for a few seconds in boiling water. Remove the clams from the shell and set aside the water.
- 2 Mix Xantana with the clam water with a hand beater.
- 3 Lightly brown the chopped garlic and add the parsley. After a few seconds add the clam water with Xantana and leave to boil.
- 4 Once it is boiling add the asparagus and leave to cook for 3 min, then add the peas and leave to cook 3 min more.
- 5 Lastly, put the clams so that they just warm and serve in a soup dish accompanied by a thread of egg yolk.