



Prosciutto Wrapped Cod with Littleneck Clams

-Jason Kennedy, Browne Trading Company Corporate Chef

Ingredients:

8 oz cod fillet
2 oz prosciutto, thinly sliced
3 cloves garlic, small dice
1 stalk celery, medium dice
½ carrot, peeled and small dice
1 small onion, medium dice
1 large tomato, peeled and medium dice
1 cup fish stock
1 cup white wine
1 tsp butter
salt and pepper to taste (easy on salt; prosciutto is salty)
6 tbsp olive oil
1 dozen littleneck clams, washed
½ lemon, seeds removed
1 sprig basil (garnish)
3 large basil leaves, washed, thinly sliced

Preheat oven to 400 degrees.

Place a small oven-safe sauté pan on the stove over medium heat. While pan is heating, lay the prosciutto out on a flat surface. Place the cod fillet in the middle and sprinkle with pepper, then wrap the fillet in the prosciutto so only the ends are exposed. Add three tablespoons of olive oil to the sauté pan that is heating up. Place the cod fillet in the hot pan, seam side down. Gently brown the cod fillet on all sides. Place the fillet in your pre-heated oven for 10 minutes, turning occasionally to make sure it is not burning.

While the cod is cooking, place another sauté pan on the stove at medium heat, preferably one with a lid (you can also use a shallow pot with a lid). Add the remaining olive oil, allow the pan to get hot, add the diced vegetables, garlic, and diced tomatoes. Sauté this mixture for a couple of minutes; gently add the clams, white wine, fish stock, and butter. Bring this mixture to a simmer, season with salt and pepper, and cover.

Check the cod in the oven. The cod will be done when it starts to flake and the flesh is a brilliant white. Take the lemon and drizzle over the fillet. If the cod is not yet done, reduce the clam mixture to low heat so as not to overcook. Separate the clams from the broth once they open. Save the vegetables and broth.

Once everything is finished cooking, place the cod in the center of a large serving bowl or dish and arrange the clams around the edge. Pour the broth and vegetables over the cod and clams. Garnish with the sliced basil and basil sprig.

Chef's Note: Crusty bread goes very well with this dish.

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