

Geoduck

Thinly Sliced Geoduck Clam Marinated Peruvian Style; Dried Sweet Corn

Serves 4

The Geoduck:

8 ounces geoduck clam, cleaned
fine sea salt and freshly ground white pepper

The Marinade:

6 tablespoons lime juice
4 tablespoons extra virgin olive oil
4 tablespoons Domaine de Canton
2 tablespoons red onion julienne
1 tablespoon tomato, brunoise
1 teaspoon jalapeno, minced
2 tablespoons cilantro, julienne
2 teaspoons mint, julienne
2 teaspoons basil, julienne
fine sea salt and freshly ground white pepper
Espelette pepper to taste

The Garnish:

4 teaspoons fresh corn kernels
4 teaspoons freeze-dried corn kernels
12 micro cilantro sprouts
Espelette pepper

1. To clean the geoduck: first scrub the shell to remove any dirt or sand. Using a sharp paring knife slice the meat away from the shell. Cut off the meat that connects the shell (the membrane that connects the shell opening.) Peel away the brownish skin that covers the neck and wash thoroughly, taking care to remove the sand which generally fills the channels. Thinly slice the geoduck on a Japanese mandoline and reserve.
2. Prepare the marinade by combining all of the ingredients together in a bowl.
3. When ready to serve, season the sliced geoduck with salt and pepper. Add the geoduck to the marinade; mix well and marinate for two minutes.
4. Divide the ceviche by four and arrange each portion in a small bowl– layering the geoduck pieces so they have some height. Spoon 1 tablespoon of the the marinade over each ceviche. Sprinkle 1 teaspoon of fresh corn over each ceviche. Garnish the top of each ceviche with 1 teaspoon freeze dried corn, 3 micro cilantro sprouts and Espelette. Serve immediately.