

Clam Chowder

800ml *milk*
or
400ml *milk*
200ml *heavy cream*
200ml *fish fond*
◇
1 lb *cold smoked white fish*
or
½ lb *bacalao*
◇
2 lbs *steamed clams*
3 *bay leaves*
◇
30g *butter*
1 *medium onion*
1 stalk *celery*
1 tbs *flour*
1 lb *Yukon gold potatoes*
◇
150 ml *heavy cream*
salt
pepper
cayenne pepper
liquid smoke
chives

Steam clams and remove meat from the shells. Chop meat coarsely and set aside. Preserve any juices.

If using fresh cold-smoked fish, bring milk and bay leaves to a simmer then cook fish until just starting to flake. With a slotted spoon, remove fish and set aside. Remove milk from pot and set aside. Clean the pot for the next step.

If using bacalao, cut into ¼ pieces and soak in water for about 15 minutes changing water at least three times.

Finely chop onion and celery. Melt the butter and sauté vegetables until softened, about 6 minutes. Add flour and cook for another minute.

Cut potatoes into ¼" cubes and add to vegetables. Transfer saved milk and clam juices to the pot. Barely bring to a simmer and cook until potatoes are tender, about 10 minutes.

Remove bay leaves. Partially crush potatoes with a potato masher. Transfer fish and clam meat to the chowder, and add remaining cream. Simmer for another minute. Season with salt and pepper to taste. Add a small pinch of cayenne pepper and about three drops of liquid smoke.

Garnish with chopped chives.

Serves 6