

## Razor Clam Salt baked



**eikon® e1s**

**02:15**

This recipe is available for:

- eikon® e1s
- eikon® e2s HP (2000W)

Accessories:

Ceramic Dish with the Salt

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- 260 °C
- Chilled 4°C
- 1 Portion
- From Raw

### Stage 1

Preheat the Salt in the Ceramic Dish

- 01:00
- 100 %
- 100 %

### Stage 2

Add the Clams to the Salt

- 01:15
- 50 %
- 100 %

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### Ingredients

4	pcs	Razor Clams
1	tbs	Oil
1000	g	Sea Salt

### 1. Food Preparation

Open the shell with a scissors and brush the meat with the oil. Fill the salt into a ceramic dish. Place the clams on top of the hot salt.

### 2. Cooking Instruction

Preheat the salt as per oven profile. After Step 1 add the clams and continue to cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the salt and serve.