



Recipe

CLUBHOUSE SEAFOOD CHOWDER - BY CHEF ROB RATCLIFFE

Recipe: Clubhouse Seafood Chowder

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By Clubhouse Executive Chef Rob Ratcliffe

Serves 4

Ingredients

200 g soft butter
150 g all purpose flour
150 g smoked bacon lardons
2 celery stalks diced
1 white onion diced
1 head of fennel diced
200 g potato diced
300 ml clam nectar
100 ml half and half cream
3 tbsp chopped dill, tarragon and parsley
100 g diced salmon
100 g diced halibut
8 large prawns

Method

Start by adding soft butter into a large saucepan. Once it starts to foam add the smoked bacon and cook until it starts to crisp. Then add the onion, celery and fennel. Sweat in the butter until tender and add some salt and pepper. This will make sure the chowder is being seasoned as it cooks.

Now add the potato and flour. Cook the flour for 2 minutes and start to add your clam nectar and half and half. Make sure to stir constantly and not too fast as this will cause lumps. Once all the liquid is added, leave to simmer until the potatoes are cooked.

Now you can add the halibut and salmon. This should take around 5 minutes to cook. Once the fish is cooked add the prawns, herbs and lemon.

Check the seasoning with salt and pepper before serving.

Tips

If you want to personalize your chowder you can use different vegetables like celery root instead of potato. Or you can add peas or sweetcorn. You can also add crab meat at the end or blended fresh oysters.

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