



The Edible Garden

Recipe featured at the *Final Festival Weekend* demonstration,
October 16

Olde Salt Clams, Black Garlic Jus, Braised Pork Belly

By: Marc Forgione, chef and co-owner, Marc Forgione

Ingredients

2 tablespoons chopped garlic
2 tablespoons chopped parsley
1 cup white wine
1 cup chicken stock
1 pound olde salt clams
2 tablespoon black garlic puree
Koppert cress pea shoots
4 Matstutake mushrooms
4 slices pork belly
2 tablespoons extra virgin olive oil
Crusty bread
Red pepper flakes

Instructions

1. Sauté the garlic and parsley in the olive oil until the garlic is toasted. Add wine, stock, and clams and cover until the clams open. While the clams are cooking warm 4 bowls in the oven.
2. Place the thinly sliced pork belly on each plate, some pea shoots, and thinly sliced matsutake mushrooms.
3. With a slotted spoon, divide the clams into the 4 bowls, then return the pot back to temperature and whisk in the black garlic puree. Ladle the broth into each bowl and serve with bread and lots of chili flakes.