

Fast + Fabulous: Clams with Fennel + White Bean Sauce with Sancerre

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Pair this dish with a crisp, refreshing white wine like a Sancerre from France's Loire Valley!

Ingredients

- 2 15-ounce cans of cannellini or Great Northern beans, rinsed
- 1/4 cup of good olive oil, plus more for drizzling
- 1 medium fennel bulb
- 3 garlic cloves, thinly sliced
- 1 sprig fresh rosemary
- 1 lemon
- 1/3 cup dry white wine like Sancerre or Sauvignon Blanc
- 1/3 cup coarsely chopped fresh, flat leaf parsley
- 36 littleneck clams, scrubbed
- 6 slices of French bread, toasted + rubbed with a garlic clove
- Kosher salt + freshly ground black pepper

Instructions

1. Toss drained and rinsed white beans in a medium bowl with a drizzle of olive oil and season with Kosher salt and pepper. Set aside.
2. Remove fronds from fennel bulb and set aside. Remove any damage from the outside of the fennel bulb using a vegetable peeler and then cut bulb in half. Thinly slice one half of the fennel bulb and wrap the slices in a damp paper towel to prevent browning. Finely chop the remaining half of the fennel bulb.
3. Heat the 1/4 cup of olive oil in a large, heavy bottomed pot over medium heat. Add chopped fennel, sliced garlic and rosemary sprig and cook, stirring frequently, until fennel has softened, approx. 5 minutes.
4. Using a paring knife or vegetable peeler, remove two wide strips of zest from the lemon. Cut the lemon in half and remove the seeds.

5. Add the clams and lemon zest strips to the pot and squeeze in the juice from one half of the lemon. Cover the pot and give it a good shake back and forth to distribute the clams evenly. Cook for 5-7 minutes, until some of the clams have opened or begun to open. Transfer any open clams to a separate bowl and cover the pot once again and cook until the remaining clams open, approx 7-9 minutes. Then transfer the remainder of cooked clams to the bowl and discard any clams that did not open!
6. Add reserved, seasoned white beans and white wine to the pot and stir to combine. Bring mixture to a boil, reduce to simmer and return the cooked clams to pot along with half of the chopped parsley. Toss gently to combine and cover the pot and reheat clams for approx 5 minutes.
7. In a separate bowl, add the remaining chopped parsley and sliced fennel and squeeze the remaining lemon half over the mixture. Season fennel herb mixture with Kosher salt and pepper and a drizzle of olive oil and toss to combine.
8. Serve clams topped with the fennel herb mixture and plenty of toasted French bread rubbed with garlic to sop up the delicious sauce.