



**taste**  
of Sydney

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Centennial Park

# The Recipes from Taste of Sydney 2010

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**All-Clad**  
METALCRAFTERS LLC

# Mushrooms with clams in white wine and sherry



All-Clad Stand  
Guest Chef: **Victor Pisapia**  
[www.victorsfood.com.au](http://www.victorsfood.com.au)



Victor opened his first business venture, Back Porch Café, in the USA in 1976 and went on to study Culinary Arts and Restaurant Business in NY and build a small empire of 6 restaurants in the USA. In 1994, Victor moved to Australia to open the award-winning Rattlesnake Grill. Since then, Victor has appeared on numerous television and radio programs, written many articles and given numerous interviews and presentations.

In 2002 Victor formed a team building company, Cheeky Food Group, bringing team cooking to the corporate market. Victor now owns and runs his own company, VictorsFood, specialising in team building, cooking classes, domestic and international food tours. His passion for seasonal food, local growers and "slow food" drive his mission. He is especially keen on team building in the corporate market, as he believes food connects people and is a powerful medium for relationship building. Victor loves to deliver the message: "cooking is for everyone".

## Ingredients

100 ml olive oil  
100 g oyster mushrooms  
100 g shitake or large brown mushrooms  
3 cloves garlic, diced  
½ tsp smoked paprika  
¼ tsp cayenne pepper  
200 ml dry white wine  
50 ml aged sherry vinegar  
600 g clams or pipis  
¼ bunch flat leaf parsley  
1 lemon rind, finely chopped

## Method

Heat oil in a sautépan over medium high heat. Add the mushrooms and sauté until brown, about 3 minutes. Add the garlic, smoked paprika and cayenne, and sauté for 2 minutes.

Bring the wine and sherry to a boil in a medium saucepan. Add clams and cover until clams open.

Transfer the clams and about ¼ cup of the cooking liquid to the mushrooms. Scatter chopped parsley over, season with salt and pepper and lemon rind and combine. Serve warm.

## Serves 6

