



[The recipe for the DIY Black Bean Sauce is here](#)

. You can buy jars from the supermarket, but you'll find it much more rewarding (and cheaper) to make your own!

Ingredients for the Sauce:-

2 Tbsp of DIY Black Bean Sauce (Paste really!)

500ml of Chicken Stock

A splodge of Soy Sauce

The zest and juice of a Lemon

A slug of Rice Wine

A slug of Rice Vinegar

Method:-

- (1) In a large frying pan add all the ingredients.
- (2) Heat to the boil and then reduce to simmer and thicken.
- (3) Set aside.

Ingredients for the Stir Fry:-

Clams & Cooked Prawns (If the Prawns came with shells on , take them off)

Bok Choi, chopped

Spring Onions, chopped

Red Pepper, sliced

3 Cloves of Garlic, minced

1 Tbsp of Fresh Ginger, minced

A Handful of fermented Black Beans, soaked

Oil to fry

Method:-

- (1) In a pan of Salted water boil the Clams for 7 minutes.
- (2) Drain the Clams and set aside. Reserve the Clam stock.
- (3) In a Wok or large frying pan fry ½ of the Spring Onions, Red Pepper, Garlic and Ginger.
- (4) Add the Clam Stock.
- (5) Reduce to a simmer until everything has softened.
- (6) add the drained Clams and cooked Prawns.
- (7) Stir in the Black Bean Sauce.
- (8) Stir in the Fermented Black Beans.

We served ours over plain boiled Rice with reserved Spring Onions as a garnish. It really didn't need anything more.