



[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.