**“BORETO DE PEVERASSE”**

**Ingredients:**
Ingredients for 4 people
1 kg of clams
4 cloves of garlic
2 tablespoons of olive oil
a quarter of hot water
2 tablespoons of flour

**Procedure:**Some pepper
Place in a saucepan the oil, flour, garlic and dusk everything.
Remove the garlic, place the clams and pepper thoroughly.
Brown the whole for about 3 minutes, and add the hot water.
Boil for about 10 minutes.
Served with white polenta.