**“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.