

# Chickpea and Clam Soup

Printed from Chickpea Recipes at <http://www.chickpearecipes.com/>

## Ingredients:

18 oz of chickpeas.  
6 tablespoons of olive oil.  
½ teaspoon of chili flakes.  
3 garlic cloves, crushed.  
2 large sprigs of fresh rosemary.  
2 cups of white wine.  
2 cans of clams.  
Salt and freshly-ground black pepper, to taste.

## Directions:

For dried chickpeas, place them in a pressure cooker and cover with a generous amount of water. Bring to the boil and cook under pressure for an hour; drain the chickpeas.

In a saucepan over a medium heat add the olive oil, chilli flakes, crushed garlic and rosemary, removed from its stems and chopped. Do not allow the garlic to brown.

After 2 minutes, add the white wine to the pan and half the chickpeas.

Simmer, covered, for 15 minutes over low heat.

In a food mill or a ricer, purée the remainder of the chickpeas and the clams. Add the purée to the whole chickpea and white wine mixture.

Add the salt and freshly-ground black pepper.

Serve hot with olive oil drizzled over the top.