

Cockles

Cockles vary in size within and among species. Raw meat is gray and brown but turns a creamy color when cooked. Blood cockles are so named because the red meat produces a reddish-brown liquid when cooked. Although cockle flavor varies, from slightly sweet (New Zealand cockles) to more briny (European cockle), the taste and texture are similar to that of clams.



Product Details

Pack Size	Various
Cooking Methods	Grill, Poach, Smoke, Steam
Texture	Medium
Flavor	Mild
Availability	January - December
Scientific Name	Cardium edule; Austrovenus stutchburyi (formerly Chione stutchburyi); Anadara spp.
Location	Indonesia, Malaysia, New Zealand, Thailand, United Kingdom