

## **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