

Seaman's Paella

Ingredients

400g of rice
1 litre of fish stock
2 squid, 400g of clams
250g of mussels, 8 king prawns
1/2 an onion, 1/2 a red pepper
1 tomato, 100g of peas
1 clove of garlic Paprika,
saffron, salt
Olive oil

Preparation

Clean and chop the squid, then put them aside. Fry the onion, pepper, tomato, finely chopped garlic and peas in a little olive oil in a large flat paella pan. Add the chopped squid and fry them too. Add the shellfish and, once the mixture is well-cooked, add the rice and fry it too. Add the fish stock, salt, saffron and cayenne pepper. Leave to cook for 15 minutes then serve the rice when it is "al dente".

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