

q cuisine: with ALESSANDRO RUSSO

Rice and Seafood from Puglia

Ingredients:

1 kg of mussels
1 kg of clams
350 gr shrimp (shelled cod)
400 grams of already cleaned squid
1 tuft of parsley
2 cloves of garlic
1 glass of white wine
2 fish soup ladles
320 gr of carnation rice
Extra virgin olive oil q.b.
Onion onion 1
Chili 1 optional
pepper as needed.
Salt to taste.



Clean the fish well.

For clams: choose one by one, discard the broken ones and put them in a spring (preferably overnight) in a cold water basin.

For mussels: clean them by rubbing them with a steel mesh under the running water.

Eviscerate, peel and wash the squid under the running water, then cut them to rings, then private the shield shrimp tails.

Go to the cooking of clams and mussels. In a saucepan, pour the clams and another mussels. Cover them with a lid and bake them alive until all the shells are opened (it will take a few minutes). When the clams and mussels have come out, turn off the fire, filter the water with a colander and hold it aside.



Now skim the mussels and clams, holding some clams and some whole mussels that will serve you for the final garnish. Switch to calamari cooking. Prepare a beat with celery and carrot and fry it with garlic and chili, then add squid. Smear with half a glass of white wine and let bake until they are tender.

Meanwhile, prepare the rice. In a large casserole, make the onion in the oil very low. When the onion becomes transparent, combine the carnation rice, let it toast and add the other half of white wine. Once the wine is blurred, continue cooking by adding the filtered mollusc liquid at a time. Add squid to squid, combine crushed parsley and cook for 5 minutes. If necessary you can add a few fish soup ladles.

Combine the squid and shrimp mixture with rice and mix well, then add mussels and clams. Finish with all the ingredients cooking the rice and turn off the fire. Let the rice rest for a couple of minutes.

Serve the seafood risotto by garnishing the dish with the mussels and whole clams you have kept aside.