

q cuisine: **with ALESSANDRO RUSSO**

Calamarata with seafood: also called "rocky". It's a perfect dish for Sunday lunch. I love seafood, especially lupins, but a mixture of clams and shrimp has an even more complete and inviting flavor. Try!

Ingredients for 4 people

400 gr of pasta (I used the "calamarata")
1/2 kg of clams and lupins
300 gr prawns
5 tomatoes
1 anchovy in salt
extra virgin olive oil
chili pepper



Boil the water and bake the dough. In a large frying pan, cover the bottom with oil and add the anchovy and clove of garlic, then the chopped tomatoes in half and then the clams with the lupins, a drop of wine and let it fade ... punch with the lid and after about a minute the fruits will be all open, add the shrimp again and cook for another minute, turn off the flame and cover.

Drain the dough one minute before the cooking time indicated on the package, and pour into the frying pan, turn and add the parsley off.

Impress and serve. Enjoy your meal!

