

Arroz Verde

From the Cadiz episode of *Long Weekends* by the eminent Rick Stein, back on home turf in the fish and seafood department. Clams, prawns, rice, masses of parsley and obscene amounts of garlic - how could it be anything other than delicious?

Planning

serves:	4
prep time:	30 mins
cooking time:	50 mins

Ingredients

4 tbs olive oil
60g shallots, finely chopped
12 garlic cloves, finely chopped (yikes!)
1 ltr fish stock
100g flatleaf parsley, chopped
400g paella rice (bomba/calasparra)
30 raw clams
200g raw peeled prawns
Salt & pepper

Method

heat the oil in a 28-30cm sauté pan or paella over medium heat. Fry the shallots for 5 minutes until soft but not coloured. Add the garlic and fry for another minute, then stir in the fish stock, parsley and salt and bring to the boil.

Sprinkle in the rice, stir once and leave to simmer for 6 minutes. Put the clams and prawns on top and shake the pan gently so they sink a little into the rice. Lower the heat and simmer gently for 12 minutes. Almost all the liquid should be absorbed and the rice pitted with small holes (paella technique).

Discard any naughty clams that refused to open before serving with some alioli - just in case there isn't enough garlic lurking about.

[Note: In Spain, there is very good fish stock available in cartons in the supermarkets. Here, it makes sense to make your own fish stock. The same could be said for the alioli.]