



Recipe name: Risotto alla Pescatora (*Seafood Risotto*)

A typical dish of Veneto in Northern Italy that encompasses all that is beautiful about Northern Italian coastal cuisine, a special dish perfect for valentines night

Serves: 4

Cooking time: 30 minutes

Ingredients:

- 400g Merchant Gourmet Arborio rice
- 500g prawns
- 400g clams,
- 500g mussels
- 300g squid
- 300g cuttlefish
- 1 clove of garlic
- 1/2 onion,
- Merchant Gourmet extra virgin olive oil
- 250ml of white wine
- 250ml of water and saffron broth
- Parsley
- Ground pepper
- Salt

Preparation:

1. Shell the prawns leaving only the shell of the tail, wash and set aside.

2. Wash the clams thoroughly (check that there is no residue of sand), and clean the mussels (scrape the shell with a knife or a steel mesh)
3. In a very large warm pan heat the garlic and olive oil and add the cleaned clams and mussels.
4. When the clams and mussels are open, remove their fruit, leaving a dozen with the shell on and put aside
5. Cut the squid and the cuttlefish into strips. Place the garlic and the oil in a high sided pan and let the seafood brown, then set aside
6. Add the rice and the white wine into the empty fish pan, letting the wine evaporate
7. Cook the rice over low heat occasionally adding a ladle of broth of saffron and gently turning. Season with salt and pepper.
8. Sauté the clams, mussels and prawns in a pan with olive oil, butter and parsley for a few minutes then stir in with the rice. Serve and enjoy!