Risotto with shellfish



Ingredients

4

- 2 cups risotto rice
- 100 g Bresc Freshly chopped shallot
- 20 g Bresc Red chilli puree
- 4 gr Bresc Freshly chopped garlic
- salt and pepper
- 1 dl fish fond
- 100 g butter
- 1 dl white wine
- 1 k mussels
- 1 k cockles
- 150 g squid tubes
- 8 scallops
- 10 g flat-leaved parsley, chopped

Used bresc products

NO IMAGE

Bresc Freshly chopped Spanish garlic 450g

NO IMAGE

Bresc Red chilli puree 450g

Preparation method

Rinse the cockles and mussels until they are clean. Remove the scallops from their shells, clean them and dab them dry. Chop the squid and scallops into cubes. Rinse the rice in a sieve until the water runs clear. Braise the shallot and the garlic, then add the shellfish, half the chilli and the squid. Braise until the shells open, then remove the shells from the pan. Remove the meat from the shells. Add the rice and fry briefly with the other ingredients. Add the wine and add the fond, bit by bit, so that the rice can cook gradually. When the rice is almost cooked, add the garnish and allow to cook again briefly, adding a little extra fond if necessary. Remove the pan from the heat. Stir in the butter and the remaining red chilli. Serve with the chopped parsley.