Pomì
O Così. O Pomì.

Mussels and clams risotto



Preparation time: 25 min
Difficulty: Easy

Ingredients

- Clams: 2.2 lbs (unshelled)
- Garlic: to taste
- Mussels: 3.3 lbs (unshelled)
- Oil: to taste
- Onion: ½
- Pepper: to taste
- Rice: 1.1 lbs
- Salt: to taste
- Vegetable broth: to taste
- White wine: ½ a glass

Preparation

Heat a pan with a clove of garlic and two tablespoons of extra virgin olive oil.
Once hot, add the mussels and clams, deglaze with a hint of wine and cover with a lid, so that it allows the mussels and clams to open perfectly. After 5 minutes they should all be open, so remove them from the heat and begin to shell them in a bowl.
It is recommend to keep the cooking water that has formed at the bottom of the pan.

Now onward to the risotto cooking.
Chop half an onion and let fry in a saucepan. Once golden, add the rice and continue to stir.
Once the rice is hot, deglaze it with a glass of white wine. Once the wine has evaporated, add the vegetable broth. Half-way through the cooking add the Pomì tomato cubes, clams and mussels, and the cooking water. Continue to cook until the rice is completely cooked.

When the rice is cooked, turn off the heat and pour 4 tablespoons of extra virgin olive oil, stirring constantly, so as to give the risotto a good creaminess. Serve hot with a leaf of parsley.

For this recipe we used:

None 1.3 lbs

