



- GRAND -  
*Cooking Class*

GRAND  
HOUSE

VILA REAL DE SANTO ANTÓNIO / ALGARVE

# FISH AND SEAFOOD RICE

- BOM APETITE -

- 120GR ARBORIO RISOTTO RICE
- 1 SMALL ONION, PEELED AND CUT IN SMALL DICES
- 1 CHOPPED GARLIC GLOVE
- 2 X BAY LEAF
- 100ML WHITE WINE
- 1 JAR (300ML) OF FRESH FISH BROTH
- 2 JAR (300ML EACH) OF FRESH SEAFOOD BROTH
- OLIVE OIL, SALT, GRINDED WHITE PEPPER
- CHOPPED FRESH CORIANDER

Use a low and wide pot to heat olive oil together with the bay leaf. When the pot reached a moderate temperature add onion and garlic. Sauté until they are golden but without getting color, add the risotto rice and sauté for some seconds before refreshing with the white wine. Adding step by step the fish and seafood broth (leave a bit for the fish – see below) until the rice reached your desired point of cooking and consistency. It should be a bit more liquid than a regular risotto. Don't forget to stir now and then & season in the end with salt & fresh grinded white pepper up to your liking.

For the fish and seafood use your favorite choices of boneless fish filet cut into small pieces, fresh clams, mussels and peeled prawns - up to your liking with or without the head.

While your rice is cooking on low flame, heat in a separate small pan a bit of the seafood broth and slowly poach with salt seasoned fish & seafood.

We recommend to poach the fish & seafood separately from the rice to maintain the pieces and right consistency.

For plating you can mix up the rice with the fish & seafood as we do it at the Grand Beach Club and garnish with the chopped coriander.



## ... Notes ...

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..... *Ain't life Grand?* .....

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