



SAFFRON FISH GUAZZETTO WITH PEELED RED DATTERINO TOMATOES



4



45 MIN

Ingredients

- 200 gr swordfish
- 250 gr clams
- 250 gr crayfish
- 200 gr mullet
- 250 gr prawns
- 300 gr peeled red datterino tomatoes(**Ristoris**)
- extra virgin olive oil just enough (**Ristoris**)
- 30 gr saffron paste stock (**Ristoris**)
- 2 garlic cloves
- 4 bay leaves
- 1 bunch of parsley
- 1 glass of white wine
- salt and pepper just enough

Procedure

- Clean, fillet and wash the fish.
- Purge the clams and remove the shells from the crustaceans.
- Bring the water to the boil and add the saffron seasoning.
- Heat the Evo oil with the garlic cloves and bay leaves in a saucepan. As soon as the garlic is golden brown, remove it, add the swordfish, the mullet and fry for a couple of minutes on each side.
- Add the white wine and clams and allow the alcohol to evaporate.
- Finally, add the tomatoes, prawns and langoustines and cook for a few minutes.
- Add the saffron broth and boil for a few minutes
- Complete with parsley and serve.





Saffron paste stock

SAFFRON RISOTTO WITH RED PRAWN TARTARE



4



30 MIN

Ingredients

- 320 gr aged carnaroli rice (**Ristoris**)
- 20 gr saffron paste stock (**Ristoris**)
- 30 gr fish granular seasoning (**Ristoris**)
- 100 gr red prawn
- 50 gr butter
- 1 parsley tuft
- extra virgin olive oil just enough (**Ristoris**)
- black pepper just enough

Procedure

- Prepare the stock by bringing the water to the boil and adding the seasonings.
- Start toasting the rice and bring to the boil by adding the stock.
- As soon as the cooking is finished, stir in the iced butter and black pepper and the previously chopped parsley.
- Serve and add the red prawn tartare previously seasoned with olive oil, salt and pepper.

