

Recipe idea

Fideuà with seafood

Main course - 4 persons

Preparation: 15 minutes | Cooking time: 20 minutes



Ingredients

- 8 shrimps body peeled EPIC
- 200 grams mussels EPIC
- 200 grams scallops EPIC
- 200 grams venus clams EPIC
- 2 onions
- 2 cloves of garlic
- Smoked paprika
- Saffron
- Pasta for fideuà
- Tomato puree
- White wine
- Tomatoes
- Fish fumet
- Lemon
- Parsley

Preparation

Put a paella pan or large pot on the stove. First fry the shrimp and scallops in some olive oil. Remove them from the pan.

Now sauté the garlic and onion in some olive oil.

Now add the pasta with the saffron, paprika and white wine. When all the liquid has evaporated you can add the fish fumet. Add 1 ladleful at a time and do not add the next one until the liquid has evaporated. Do this until the pasta is cooked.

5 minutes before serving, add the mussels, clams, shrimp and scallops.

Top with parsley and serve with lemon wedges!



Head-on shrimps, body peeled
Code = HOBTBP 16/20

16/20 pc/unit
Box 750g
12 units per carton



Clams, cooked, whole shell
Code = BCL WS40

40-60 pc/kg
Bag 1kg
12 units per carton



Mussels, Chili, cooked, whole shell
Code = MUS WS40

40-60 pc/kg
Bag 1kg
5 units per carton



Sallop meat
Code = SCA ROFF 60/80

60-80 pc/lb
Bag 800g
12 units per carton