



CAZUELA de **PESCADO y MARISCOS**

INGREDIENTS

paprika 1 spoon
Saffron 1 pinch
Garlic 2 cloves chopped
1 Red pepper chopped
1 onion diced
Chopped parsley 3 spoons
300g potatoes chunks
1liter Fish stock
2 cups white wine
200g red mullet
200g cod
200g hake
100g clams
100g prawns
100g mussels

PREPARATION

Fry all veg, garlic, potatoes, saffron and paprika in 50ml of virgin olive oil.

Add 2 cups wine and reduce by half.

Add fish stock, bring to the boil and simmer for 15 minutes till potatoes are almost cooked.

At this point, add all fish and seafood and cook on for 5 minutes. Check seasoning.

Finish with chopped parsley, present with a wedge of lemon.