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Suquet de peix





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This version of a classic Catalonian seafood stew is made with a tomato-based sauce, slow-simmered squid, clams and prawns. It's thickened with a ground <u>almond</u> paste, called a picada. Serve with plenty of crusty bread.

First published in 2023

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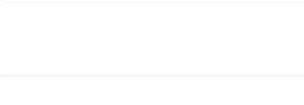
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#alimentos despaña



Ingredients





SUQUET DE PEIX

5 tomatoes

1 dash of olive oil

- 200g of jamón serrano 2 red bell peppers, finely chopped
- 1 stick of celery, finely chopped

IMPERIAL

- 2 large onions, finely chopped
- 1/2 tsp smoked paprika
- 1 tsp sugar
- 1 pinch of salt
- 500ml of fish stock
- 300g of clams

2 medium squid, cut into rings

4 large king prawns, shell on

PICADA 50g of almonds

1 garlic clove, peeled and crushed

- 1 slice of stale bread, made into breadcrumbs
- **GARNISH**

2 tbsp of chopped parsley

- 1 lemon, cut into wedges, to serve crusty bread, to serve
- ♥ SAVE RECIPE

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Cover the tomatoes with boiling water and then set them aside for a couple of

Method

minutes. Drain the tomatoes, then - when cool enough to handle - peel away the skins. Remove the seeds from the tomatoes and dice the flesh 5 tomatoes

Add a generous dash of olive oil to a large, lidded, heavy-based pan over mediumlow heat. Add the diced jamón. Cook the jamón until the fat has melted - this will

take a few minutes – stirring often

- 1 dash of olive oil 200g of jamón serrano
- When the fat has melted, add the deseeded diced tomatoes, red peppers, celery,
- very gently for 2 hours 2 red bell peppers, finely chopped

onions, smoked paprika, sugar and a pinch of salt. Cook until everything begins to

bubble, then turn down the heat as low as it will go. Put the lid on the pan cook

2 large onions, finely chopped

1 stick of celery, finely chopped

1 tsp sugar 1 pinch of salt

1/2 tsp smoked paprika

50g of almonds

and tossing them frequently over a medium heat until lightly golden

Meanwhile, make the picada. Start by toasting the almonds in a dry pan, stirring

- Grind the toasted almonds to a paste in a pestle and mortar. Add the garlic and breadcrumbs and mix well
- 1 garlic clove, peeled and crushed

tomato sauce. Add the squid, then simmer until the squid is tender, about 40

When the tomato sauce is ready, heat up the fish stock, and then add it to the

1 slice of stale bread, made into breadcrumbs

2 medium squid, cut into rings

500ml of fish stock

minutes

eat

While the squid is cooking, clean your clams by submerging them in salted water for half an hour so that they spit out all the grit and other stuff you don't want to

4 large king prawns, shell on

any more – I found a tablespoon to be enough

300g of clams

Drain the cleaned clams and add them to the sauce along with the prawns for a

few minutes, until the clam shells pop open and the prawns are pink and cooked through

- Add a tablespoon of picada to the sauce and stir it in. Taste and decide if you want
- 2 tbsp of chopped parsley

Ladle the stew into bowls, then scatter the parsley over and serve with the lemon

crusty bread, to serve

wedges, and the crusty bread

In association with

1 lemon, cut into wedges, to serve

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