

VENUS RICE

INGREDIENTS

- 300 g black Venus rice
- 150 g calamari (ink-fish)
- 150 g prawn tails
- 150 g squid
- 110 g extra virgin olive oil
- 20 g white wine
- Salt, to taste
- Black pepper, to taste
- Parsley, as needed
- Prawn leftovers
- 1 garlic clove
- 1 l water
- 80 g onion

PREPARATION

First make the fish bisque: shell the prawns and clean them. Set aside the pulp and use the shells and heads. Pour the oil into a saucepan, add the garlic clove, onion and prawn shells. Allow to brown for 5 minutes continuing to stir and then add the white wine and blend. Cover with water, add parsley stalks and pepper, and cook for about twenty minutes. Once ready, filter and keep a few ladles to one side.

Pour the remaining bisque into a pot, add salt and bring to the boil. Pour the rice into the boiling broth and cook for 16-18 minutes, stirring occasionally.

Meanwhile, prepare the sauce: clean the calamari and squid and put to one side. Pour 50 g of oil in a pan together with the garlic clove, allow to fry lightly and then remove from the heat. At this point, add the calamari and squid and allow to brown, simmering with white wine until reduced.

Add the prawns and cook for a further 5 minutes. Season with salt and pepper and add finely chopped parsley leaves. Mix and blend in the cooked rice. Serve hot.