

Rice with clams, prawns and aioli

Ingredients

For the rice and clams

4 tbsp olive oil
60g/2¼oz banana shallots, finely chopped
12 garlic cloves, finely chopped
1 litre/1¾ pint fish stock
100g/3½oz finely chopped flatleaf parsley leaves
1½ tsp salt
400g/14oz short-grain paella rice, such as Calasparra,
30 raw clams, preferably palourde clams, scrubbed
200g/7oz small raw prawns, peeled

For the aioli

4 garlic cloves, peeled but left whole
½ tsp salt
1 free-range egg yolk
2 tsp lemon juice
175ml/6fl oz extra-virgin olive oil

Method

1. For the rice and clams, heat the oil in a 28-30cm/11-12in shallow flameproof casserole over a medium heat.
2. Add the shallot and fry gently for 5 minutes until soft. Add the garlic and fry for 40 to 60 seconds. Stir in the fish stock, parsley and salt and bring to the boil.
3. Sprinkle in the rice, stir once, then leave to simmer vigorously over medium-high heat for 6 minutes.
4. Discard any open clams that do not close when given a sharp tap. Put the clams and prawns on top and shake the pan briefly so they sink into the rice a little.
5. Lower the heat and leave to simmer gently for another 12 minutes. At the end of this time, almost all the liquid should be absorbed and the rice will be pitted with small holes, and the clams should have opened. (Discard any that do not open.)
6. Meanwhile for the aioli, crush the garlic cloves under a knife blade. Sprinkle with the salt, then work them with the blade into a smooth paste. Scrape into a bowl and add the egg yolk and lemon juice. Using an electric hand mixer, whisk everything together, then gradually whisk in the olive oil to make a thick mayonnaise-like mixture.
7. Serve the dish in its cooking pot with the aioli on the side.

Preparation time

less than 30 mins

Cooking time

10 to 30 mins

Serves

Serves 4

A one-pot wonder filled with Spanish flavours. Serve with homemade aioli for a real treat.

By Rick Stein
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