BASCO
GOURMET SPAIN TO YOUR DOOR

Almejas a la Marinera



PREP TIME
5 MINS

COOK TIME
10 MINS

TOTAL TIME
15 MINS

SERVES 2 PEOPLE

EASY

Ingredients

500g fresh clams
2 tbsp of extra virgin olive oil
½ white onion, very finely chopped
1 garlic clove, very finely chopped
1 tbsp of plain flour
1 tsp of sweet smoked paprika
1 large ripe beef tomato, cut in half, flesh grated
100ml dry white wine, such as Albariño
1 tbsp finely chopped fresh flat leaf parsley

Method

Heat the olive oil in a medium size sauce pan.

Add the chopped onion and garlic and fry on a gentle heat until soft and translucent. It takes about 5 minutes.

Add the flour and paprika and cook gently for about 1 minute, make sure you keep stirring the mix.

Add the grated tomato and cook for a further 3 minutes.

Add the clams and stir well to coat them in the sauce.

Pour the white wine, bring the liquid to the boil, cover with a lid and cook on a medium heat until the clams open. It takes about 4 minutes.

Once opened, add the chopped parsley, stir well and serve immediately.

https://www.bascofinefoods.com/spanish-recipes/almejas-a-la-marinera/