BASCO
GOURMET SPAIN TO YOUR DOOR

Bomba Rice with Clams and Girolles



PREP TIME
10 MINS

COOK TIME
30 MINS

TOTAL TIME
40 MINS

SERVES 4 PEOPLE

EASY

Ingredients

4 tbsp of extra virgin olive oil
2 garlic cloves, thinly sliced
300g bomba rice
500g fresh clams
500g fresh girolles, cleaned
800ml of fresh chicken stock
2 tbsp of freshly chopped flat leaf parsley
Salt to taste

Method

In a medium size paella pan (34cm diameter) or a large shallow casserole dish, heat two tablespoons of oil and gently fry the girolle mushrooms for about 3 minutes, gently tossing them until they lightly coloured, drain and set aside.

Return the pan to the heat and make sure any mushroom juices have evaporated before you add some more oil to the pan. Heat the oil gently and add the sliced garlic and fry for a few minutes on a low heat until lightly brown. Add the bomba rice and stir for a few minutes until the rice becomes slightly translucent.

Pour in the hot chicken, season with salt and spread the rice out evenly to cover the bottom of the pan. Bring to the boil. If you have a timer, set it for 20 minutes. The first 5 minutes, cook the rice on a moderate heat until the rice grains begin to rise to the surface of the liquid. Check the stock for seasoning and add some more salt if necessary. Stir the rice again, lower the heat and cook on a simmer for 15 minutes. Add the fresh clams and cooked girolle mushrooms on the last 5 minutes of cooking. The clams will begin to open up and will flavour the rice. Finally, add the freshly chopped parsley and stir through the rice.

Turn the heat off, cover the pan with a kitchen towel and allow the rice to rest for 5 minutes before serving. Make sure all the clams are open before serving the rice, any that are closed, make sure you discard them.