

White Bean Stew with Clams and Chorizo



PREP TIME
10 MINS



COOK TIME
40 MINS



TOTAL TIME
50 MINS



SERVES 4 PEOPLE



EASY



Ingredients

500g dried white beans, covered in water for 24hrs
1.5Ltr fresh water
200g fresh clams
150g cooking chorizo, cut into one inch chunks
1 large leek, washed and chopped into 2 inch pieces
1 large carrot, peeled and chopped into slices
1 large green pepper, finely chopped
1 garlic bulb
4 tbsp of extra virgin olive oil
Salt

Method

In a large pan, place the soaked beans, vegetables, garlic and oil and cover with the water.

Place on a moderate heat and simmer for around 30 minutes preventing the liquid from boiling as the beans will break open. Shake the pot now and again to thicken the liquid.

Once the beans are tender, remove the vegetables and discard the garlic. Season the beans with salt and place the vegetables into a food processor or blender and strain them over the beans, they will give flavour and help thicken the sauce.

In a medium size frying pan, fry the chorizo in some olive oil until crispy and cooked through, add to the bean stew.

Finally, add the fresh clams to the beans, cover with a lid and warm up slowly until all the clams are opened.

Serve in a large pot with crusty bread and txakoli white wine.