



Sarsuela de Marisc

(Barcelona-style Shellfish Stew with Tomatoes,
White Wine, and Saffron)

Serves 6

2 tablespoons olive oil
1 large onion, minced
2 large garlic cloves, minced
1 ounce lean Spanish serrano ham, julienned
1-1/2 pounds tomatoes, chopped
1 large red (or green) bell pepper, cored, seeded,
and cut into thin strips lengthwise
1/2 cup whole almonds, toasted and finely ground
1/4 teaspoon (.1 gram) saffron threads
2 bay leaves
1/2 tablespoon chopped fresh thyme leaves
1 teaspoon chopped fresh rosemary leaves
1 teaspoon salt, or to taste

1/2 teaspoon freshly ground black pepper, or to taste
1/4 teaspoon hot red pepper flakes
1/2 cup dry white wine
2 cups fish stock (Fumet)
1 tablespoon fresh lemon juice
12 small live clams, scrubbed
12 small live mussels, scrubbed
12 large prawns, in their shells
1/2 pound rock shrimp
1 pound scallops, briefly sautéed on high heat just to
sear them
6 lemon wedges, as a garnish

In a large, lidded flameproof casserole or skillet, heat oil and sauté onions and garlic for 10 minutes, or until soft. Stir in ham and cook for a few minutes. Add tomatoes and cook rapidly until dry. Stir in bell pepper, almonds, saffron, bay leaves, thyme, rosemary, salt, pepper, pepper flakes, wine, fish stock, and lemon juice. Bring to a boil. Add clams and mussels; cover, reduce heat to moderate, and cook 10 minutes. Add prawns and rock shrimp, and cook 5 more minutes. Remove shellfish and keep warm in a serving casserole, preferably of clay; remove bay leaves and add scallops. Reduce sauce by half and taste for seasoning. Pour over the seafood and serve garnished with lemon wedges.

Wine pairings:

Marimar Estate La Masía Chardonnay
Marimar Estate Dobles Lías Chardonnay

Recipe from:

The Catalan Country Kitchen, page 101
by Marimar Torres