

BEANS WITH CLAMS AND BABY SQUID. Recipe courtesy of M^a Gracia Roldán Luchena.

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Ingredients

400 g white beans
12 clams
10 baby squid
15 *La Mancha Saffron* strands
2 medium spring onions
1 leek
1 purple garlic cloves
1 bay leaf
1 glass white wine
1 glass fish stock
Water
4 tablespoons extra virgin olive oil
Salt
2 tablespoons chopped parsley

Preparation

Leave the beans to soak overnight. When it's time to cook the beans, drain and add into a pressure cooker with a generous amount of water, a whole spring onion, a whole leek, a tablespoon of oil, a bay leaf and a pinch of salt. Leave to cook for approximately 15 min from when the cooker starts releasing steam.

Finely chop the *La Mancha Saffron* strands, and prepare an infusion with half a glass of stock obtained from having cooked the beans. Set aside.

Finely chop or in Brunoise the garlic and spring onions. Brown the garlic in the frying pan with the remaining oil, add the spring onions and, once sautéed, add the clean and halved baby squid. Sprinkle with the chopped parsley, add the clean clams¹, the white wine and fish stock. When the clams open, add the beans with a splash of their stock².

Add salt to taste and leave to cook for about for 7-10 minutes. After that time, add the saffron infusion and, approximately 3 minutes later, remove from the heat and serve.

¹ To thoroughly clean the clams, it is recommended to soak them in plenty of salted water, set aside for a couple of minutes, change the water and repeat the process three times prior to using.

² With two glasses of stock obtained from cooking the beans should be sufficient.

