

BROTHY RICE WITH BARNACLES

INGREDIENTS (for 4 people)

- 3 tablespoons extra virgin olive oil
- 2 cloves garlic
- 100 gr of chopped onion
- 100 gr of chopped red pepper
- 1 pinch of saffron
- 400 gr of rice
- 200 gr of fresh barnacles
- 80 gr of crushed tomatoes
- 500 gr of fresh prawns or prawns



PREPARATION:

1. Heat the olive oil in a large skillet and fry the garlic, onion, and pepper with the saffron.
2. Then add the crushed tomatoes to make a sauce.
3. Cook the barnacles with the prawns, remove the shell and nail and add them to the previous sauce, reserving the broth.
4. Add the rice and stir with the sauce until it boils. Keep adding broth as needed, as the rice should be brothy and mellow, not dry.
5. Serve hot.

