


Fideua

30 min 

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2 

30 min 



Ingredients

100 gr. (4 oz.) large prawns, 100 gr. (4 oz.) small shrimp, 25 gr. (1 oz.) large squid cut into strips, 25 gr. (1 oz.) diced small squid (calamari), 175 gr. (6 oz.) Schär Capelli d'Angelo, 1/2 clove of garlic, 2 tomatoes, 1/2 onion, 1/2 tablespoon chopped Italian parsley, salt and pepper to taste, 250 ml. (1 cup) fish sauce or water, 2 tablespoons olive oil.

Method

wash the seafood and prepare the sauce with the trimmings (boil them in water with a little salt and then strain). Heat the oil in a frying pan (a paella pan is best) and sauté the prawns and shrimps. As soon as they are done, place them on a plate. In the same oil, sauté the squid and calamari for 5 minutes, then add the fresh tomatoes, onion, salt, and pepper and simmer over a low heat for 10 minutes. Add the fish sauce, the prawns, and the shrimp as well as the pasta. Cook over medium heat for 8-10 minutes, then add the parsley. Allow to stand for 5 minutes before serving.

