

The Dish: *Arroz con mariscos* (Rice with seafood)

The Chef: Gerdy Rodrigues

**Ingredients for rice:**

2 Tbs. of garlic oil

2 Tbs. of tomato compote

2 Tbs. of *sofrito* (a mixture of roasted peppers, garlic and onion)

2 cups of Montsia rice (partially cooked)

3 cup of fish stock

1 tsp. of salt

2 Tbs. of butter

**Method of Preparation:**

-Begin by adding a little garlic oil in a hot pan. At the restaurant, they make this by infusing extra virgin olive oil with garlic.

-Then, add a dab of tomato compote or substitute with tomato paste.

-Once it starts to sizzle, add in a Spanish must-have called *sofrito*. It's a mixture of roasted peppers, garlic and onions blended together.

-Next, toss in Montsia rice, which has been cooked for five minutes in boiling water. Chef Gerdy says you can substitute this with arborio or risotto rice.

-Then, pour in some fish stock and let the rice cook through.

-To finish, season with a sprinkle of salt and a dab of butter. Make sure to let the butter sit over the rice, so it melts on its own.

**Ingredients for seafood:**

2 Tbs. of extra virgin olive oil

1 tsp. of salt

6 shrimp, peeled and deveined

8 oz. of snapper filet, cut in small cubes

4 oz. of calamari

**Method of Preparation:**

-Start by pouring some extra virgin olive over a hot griddle, or in a sauté pan. Then, sprinkle a little salt over the oil.

-Next, cook the shrimp, snapper and calamari.

**To Plate:**

Place the seafood in the center of a bowl and drizzle it with saffron oil. You can garnish with chervil and black pepper. Then serve the rice in a separate dish and top it with chopped chives and sea salt.

Serves: 2

Serving Suggestion: Fume Blanc