

## Arroz de Marisco (serves 6)

### **Ingredients**

3 tbsp Lisbon paste  
2 cups Arborio Rice  
2 onions (finely sliced)  
¼ cup Extra virgin olive oil  
2 tbsp Garlic (finely chopped)  
4 fresh bay leaves  
90g Anchovies  
½ cups Dry Riesling  
1 cup Crushed tomato  
6 cups Warm saffron stock  
Handful of pitted and halved olives  
1 bunch Continental parsley (leaves only-chopped)  
Salt and pepper

### **Seafood**

12 black mussels-scrubbed and de-bearded  
400g fresh boneless fish fillet (cut into bite size pieces)  
3 Moreton Bay bugs (cut in half lengthways)  
6 small squid tubes-opened out and cut into quarters  
12 large king prawns-peeled and de-veined

### **Method**

Place a good pinch of saffron strands into warmed fish or chicken stock.  
Allow to infuse for 20 minutes  
In a heavy based pot heat oil, onions and garlic until golden  
Add anchovies, bay and Lisbon paste  
Cook until anchovies are broken down  
Add rice and stir into mixture until well coated  
Add tomatoes and stir  
Reduce heat to a simmer and add half the stock, stir and simmer  
When liquid is reduced add remaining liquid cup by cup until rice is very slightly undercooked in centre  
Add the seafood and remaining stock until seafood is just cooked  
Transfer to a serving dish and sprinkle parsley on top