



## Seafood Cataplana

*Blog - To Post, Seafood*

**Makes** 4 Servings

### **INGREDIENTS**

4 garlic cloves  
1 small shallot  
1 small onion  
1 cup Crushed Tomatoes  
16 small hard-shelled clams  
30 mussels  
16 large shrimp (about 1 pound)  
2 tbsp extra-virgin olive oil  
1 cup dry white wine  
1/2 tsp crumbled saffron threads  
2 cups fish stock or bottled clam juice  
1 cup heavy cream  
sea salt

### **DIRECTIONS**

[Note: This dish is named after the copper Portuguese cooking vessel, the cataplana, in which it is traditionally cooked. ] Mince garlic and finely chop shallot and onion. Scrub clams and mussels and remove beards from mussels. Shell and devein shrimp.

In a 4-quart shallow heavy kettle with a tight-fitting lid cook garlic, shallot, and onion, in oil, uncovered, over moderate heat, stirring, 5 minutes. Add wine, and saffron and boil, uncovered, until liquid is reduced to about 1/3 cup. Add stock or clam juice and cream and bring to a boil. Immediately add clams and simmer until they just begin to open, about 3 minutes. Stir in mussels, shrimp, tomatoes, and sea salt and pepper to taste and stir until combined well. Simmer cataplana, covered, stirring occasionally, 5 minutes and discard any unopened clams or mussels. Transfer seafood with a slotted spoon to a large bowl and boil cooking liquid, uncovered, until reduced by about half, about 5 minutes. Return seafood to cooking liquid. Heat cataplana over moderate heat until just heated through.