

## CHICKPEAS AND SEAFOOD SOUP



### Menù Ingredients

850 g. Zuppa di ceci - Chickpea Soup - ZM1X  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

q.s. Fresh Parsley  
2 Garlic cloves  
q.s. White wine  
500 g. Calamari  
500 g. Clams

**Chef:** Leonardo Pellacani

### Method

Serve 6

Rehydrate the shallots by soaking it in cold water for about thirty seconds, then squeeze well. In a pan heat a little extra virgin olive oil and sauté the garlic cloves; add the clams and live the to open. Meanwhile, in a saucepan with evoo add in the shallot, the calamari cut into rounds, then the white wine and let it evaporate. Incorporate the chickpea soup and the previously sautéed clams to the squid. If necessary, add to the soup a ladle of water. Complete with chopped parsley and serve.