CHICKPEAS AND SEAFOOD SOUP



Chef: Leonardo Pellacani

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

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.

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