

Portuguese Pork and Clam Cataplana



INGREDIENTS:

- 3 large garlic cloves
- 1 dessertspoon sweet paprika
- 1 teaspoon finely chopped red pepper
- Sea salt
- 135ml extra-virgin olive oil
- 1 pound diced boneless pork loin
- 1/2 medium onion, finely chopped
- 180ml dry white wine
- 1 1/2 pounds clams or cockles, scrubbed and rinsed
- finely chopped flat-leaf parsley

METHOD:

Finely chop the garlic and red pepper then combine with the paprika and 1 teaspoon of salt.

Add 25ml of the extra-virgin olive oil and mix together well into a paste consistency.

Add the 50ml of extra-virgin olive oil and mix until smooth.

Transfer the marinade to a large bowl, add the pork and toss to coat. Cover and refrigerate **for at least 8 hours or overnight**, stirring occasionally.

Heat the remaining extra-virgin olive oil in a large deep skillet.

Add the pork and its marinade and cook over high heat, stirring occasionally, until the meat loses its pink colour, 3 to 4 minutes. Using a slotted spoon, transfer the pork to a large bowl, leaving the oil mix in the skillet.

Add the onion to the skillet and cook over high heat, stirring, until softened, about 5 minutes. Add the wine and boil until slightly reduced, about 10 minutes.

Add the clams to the skillet, cover and cook just until they begin to open, 3 to 4 minutes.

Return the pork to the skillet, along with any juices, and cook until the clams are open (discard any unopened ones) and the meat is just cooked through, about 2 minutes longer.

Sprinkle with the parsley and serve in deep bowls.

Serve with crusty bread and enjoy.