



*Elvea, festa all'italiana*

## Smoked clams for 2



### Ingredients for 2 Persons

|                |                                     |
|----------------|-------------------------------------|
| 2 tablespoons  | olive oil                           |
| 150 g          | sausage                             |
| 1 stalk        | leek                                |
| 1 clove        | garlic                              |
| 8 sprigs       | fresh thyme leaves, chopped         |
|                | pepper                              |
|                | salt                                |
| 1,25 teaspoons | smoked paprika powder               |
| 1              | bay leaf                            |
| 350 g          | ELVEA peeled red Datterini tomatoes |
| 60 ml          | chicken stock                       |
| 6 tablespoons  | white wine                          |
| 1.500 g        | clams                               |
|                | pepper                              |
|                | salt                                |

### Preparation

- Heat the oil in a pan over medium heat and fry the slices of sausage until they are cooked through. This takes about 8 minutes. Remove the pan from the heat and set aside.
- Lower the heat and remove the brown pieces. Add the leek rings, garlic and thyme and cook until everything is soft. This takes about 6 minutes. Season with pepper and salt.
- Add the paprika powder and the bay leaf and stir well until all the herbs mix. Continue to cook for 1 min.
- Add the tomatoes, the stock and the wine and bring to a boil. Reduce the heat and simmer for 5 minutes. Remove the bay leaf and thyme and discard them.
- Add the clams and cook until they open up. This takes about 8 to 10 minutes. Stir frequently.
- Serve warm with some bread.

