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.