

Prawns, Scallops and Clams with Tomato and Feta

Source: Jerusalem Cookbook by Yotam Ottolenghi

Ingredients

- 1 cup white wine
- 2¼ lb clams, scrubbed
- 3 cloves garlic, thinly sliced
- 3 tbsp olive oil, plus extra to finish
- 3½ cups peeled and chopped Italian plum tomatoes, fresh or canned
- 1 tsp superfine sugar
- 2 tbsp chopped oregano
- 1 lemon
- 7 oz tiger prawns, peeled and deveined
- 7 oz large scallops, cut in half horizontally if very large
- 4 oz feta cheese, broken into ¾" chunks
- 3 green onions, thinly sliced
- salt and black pepper

Method

1. Place the wine in a medium saucepan and boil until reduced by three-quarters. Add the clams, cover immediately with a lid, and cook over high heat for about 2 minutes, shaking the pan occasionally, until the clams open. Transfer to a fine sieve to drain, capturing the cooking juices in a bowl. Discard any clams that don't open, then remove the remainder from their shells, leaving a few with their shells to finish the dish, if you like.
2. Preheat the oven to 475°F. In a large frying pan, cook the garlic in the olive oil over medium-high heat for about 1 minute, until golden. Carefully add the tomatoes, clam liquid, sugar, oregano, and some salt and pepper. Shave off 3 zest strips from the lemon, add them, and simmer gently for 20 to 30 minutes, until the sauce thickens. Taste and add salt and pepper as needed. Discard the lemon zest.
3. Add the prawns and scallops, stir gently, and cook for just a minute or two. Fold in the shelled clams and transfer everything to a small ovenproof dish. Sink the feta pieces into the sauce and sprinkle with the green onion. Top with some clams in their shells, if you like, and place in the oven for 3 to 5 minutes, until the top colors a little and the prawns and scallops are just cooked (see Notes). Remove the dish from the oven, squeeze a little lemon juice on top, and finish with a drizzle of olive oil.

Notes

Frank put the dish under the broiler for a couple of minutes instead of just in the oven, so it would get a bit brown.