Gazpachos with fish

RECIPE WITH FISH AND SHELLFISH: Shrimps or king prawns, cuttlefish, salmon, grouper, squid, etc.

INGREDIENTS (SERVES FOUR)

- 6 tablespoons of olive oil
- 3 or 4 cloves of garlic (sliced)
- 2 medium-sized ripe tomatoes or 150 g canned chopped tomatoes
- Approximately 1.5 litres of water
- 1 stock cube (optional)
- 2 bay leaves
- A pinch of pepper
- 100 g of shrimps or king prawns
- 150 g of clams or mussels
- 1 small bag of *El Pastor de la Mancha gazpachos* and quarter of another (250 g)

COOKING METHOD

- Sauté the garlic in a pan and then add the tomatoes, once sautéed, add the water, bay leaves and pepper.
- When this starts to boil, add the *gazpachos* and 2 or 3 minutes later add the prawns and the clams.
- Cook for 8 or 10 minutes after adding the *gazpachos*.
- They should be juicy, but not soggy.
- Before serving, allow them to rest in the pan for around 5 minutes.
- Total cooking time 15 minutes.
- Accompany the dish with whole or chopped, easy-to-digest and healthy *tortas*.