

## CHEF RICCHI'S CACCIUCCO (FISH SOUP)

---

Cacciucco is an ever-changing recipe based on what is available at the time. Some items are ALWAYS there: clams, mussels, tomatoes, white wine. But for the rest, feel free to improvise: add octopus, calamari, whatever you feel like adding. The important thing is that you follow a number of steps to develop the flavors. And this is how you do it.

### INGREDIENTS

1 1/2 tbsp olive oil	2 cups of dry white wine (pinot grigio, verdicchio work perfectly)
1 lb. mussels, clean, in the shell	4 tbsp of chopped parsley
1 lb. clams (smallest you can find), clean, in the shell	2 peperoncini finely chopped (or chile de arbol, if it is easier to find for you - remember that chile de arbol is hotter than peperoncino)
8-10 large shrimps, with the shell, but deveined	4 cloves of garlic, finely chopped
12 oz. white fish, chopped in bite sized pieces: whatever you have: I often use tilapia, but you could use any inexpensive white fish	1 red onion, finely chopped
10-12 mini bay scallops (you can use normal scallops - 8/12 of them , or omit them)	salt and pepper to taste
1/2 can of diced tomatoes	12 slices of baguette or ciabatta bread
A handful of cherry tomatoes, cut in half	

### HOW TO MAKE IT

1. Heat the olive oil in pan large enough to contain all the fish and the broth that you will develop. I use cast iron because it better conveys the heat to the food, but any large pan with a lid will do.
2. Add the chopped parsley, onion, garlic, pepper and let it all go for 5-10 minutes, until the onions are soft. Stir occasionally.
3. Add the wine, let the alcohol evaporate for 2-3 minutes. Stir.
4. Add the crushed tomatoes and the chopped cherry tomatoes. Bring to boil, reduced the heat and let it simmer, covered, for 10 minutes. Add a pinch of salt. Not much though, because the shells will be salty. Stir now and then.
5. Add the shrimps, the white fish, bring it back to boil and let it simmer for 5 minutes. Add the bay scallops or the traditional scallops if you are using them and let it all go for an additional 5 minutes.
6. Add the clams and mussels that you will have washed in cold water before. Let it all go for 5 minutes, or until all the mussels and clams are all open. If you are using big clams beware: they may take a long time to open, far more than the mussels. You will be running the risk of overcooking the rest of your fish. So, if you are using big clams, cook them separately in a pan, covered, until they are open, and then add them to the stew when the mussels are open.
7. Let it rest 1 minute. Taste for salt and pepper. Plate in plates that you will have warmed up in an oven, putting the bread on top, on the side. Devour!

### FOR THE BREAD:

Put the slices of bread in a on oven at 400F (200C) and roast them for 10 minutes, turning them once. Brush with 1/2 clove of garlic and put on plates.