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## Ajiaco de Mariscos

(Savory Tropical Tuber Stew With Seafood)  
Receta de Guillo

### Ingredients

2 gallons rich shellfish stock or light fumet (finished with clam or shellfish base)  
2 yuca, diced  
2 malanga, diced  
2 boniato, diced  
2 green plantain, diced  
2 potatoes, diced  
2 sweet potatoes, diced  
2 carrots, diced  
½ cup garlic, chopped  
2 white onion, diced  
2 ears of corn, sliced into 1" wheels  
1lb whole Cachucha peppers  
4-5 pinches saffron  
1 tbsp. Jamaican curry  
4 bay leaves  
2 cups sofrito (\*see recipe below)  
½ cup recaito (\*see recipe below)  
1tbsp. oregano  
1 tsp. cumin  
1 bunch cilantro, roughly chopped

### Directions

Bring all ingredients to a boil.

Simmer until half done.

Adjust seasoning.

Remove from fire and cool immediately in ice bath.

To Finish:

### Ingredients

1lb. Peeled and deveined shrimp  
1lb. Scallops  
1lb. Fresh fish, diced  
1lb. Crab meat  
1lb. Black mussels  
1lb. Small clams  
1lb. Lobster meat (optional)  
1 Can coconut milk

½ Bunch cilantro  
2 Cups of clean spinach leaves  
Truffle oil (optional)  
Hot sauce

#### Directions

Once Ajiaco is cooked, begin adding seafood. Start with clams then continue with scallops, fish, shrimp, mussels, crab and lobster meat.

Add coconut milk, chopped spinach and cilantro.

Simmer until clams are open and seafood is cooked.

Drizzle with truffle oil and hot sauce to your taste.