

“Fosforera” Venezuelan Soup Recipe

- 1 Celery Stalk
- 1 White Onion
- 4 Cloves of Garlic
- 1 Red Pepper
- ½ Leek Stalk
- 2 Venezuelan Sweet Peppers
- 2 Ripe Tomatoes
- 2 tablespoons Tomato Paste
- ¼ ml Olive Oil
- 1 tablespoon Achiote**
- ¼ ml White Wine
- 1 liter Fumet with Shrimp Shells
- 500 ml Octopus Stock
- 2 tablespoons Butter
- ½ Lime
- 0.3 lbs. Prawns
- 0.3 lbs. Squid
- 12 Clams
- 12 Mussels
- 0.3 lbs. Octopus
- 1 teaspoon Cumin
- 1 Goat Pepper
- Salt and pepper to taste

**Achiote: Red seeds of a flower. It grows in Central America and Mexico and in the Andean areas that border the Amazon. The seeds make a bright red dye.

Directions

In a casserole, mix the olive oil with the achiote, then add the butter. Add the leeks, celery, garlic, sweet pepper (ají dulce), tomatoes and brunoise chopped onion. Next, add the cumin and tomato paste. Add the white wine and stir until the alcohol evaporates. Then, add the fumet and octopus broth. When it begins to boil, add the shellfish. *Note: the octopus must be cooked before adding to the soup.* Add the juice of half a lime. Finally, add salt and pepper, cilantro and goat pepper to taste.