

Carne de porco à Alentejana ... de Londres

Serves two — multiplies up easily.

Adapted liberally from <https://www.petiscos.com/receita.php?recid=336&catid=6>

Ingredients

250g diced pork, not all from the shoulder	500g fresh clams
2 cloves	250g small waxy potatoes, cut to 8-10mm
2 cloves garlic, crushed	1 onion, chopped
2 Tbs sweet paprika	2 cloves garlic, chopped
1 bay leaf	2 tomatoes, peeled, seeded and chopped
100ml white wine	leaves from 12 stalks parsley, chopped

Method

- [First thing in the morning, or the night before for a lunch]
Make sure the pork is diced into pieces no bigger than a clam shell. Mix the marinade and pour it over the pork. Cover with film and refrigerate.
- [Four hours or more before serving]
Rinse the clams twice in water, then submerge them in fresh water, with some salt added. Change the water every hour or so.
- [One hour before serving]
Give the potatoes about 7 minutes on the boil, then drain them, coat with oil, and put them in a 220°C oven.
- [40 min before serving]
Heat a little oil in a pan big enough to take all the ingredients, and add the onion, garlic and tomatoes: cook them slowly until they are all soft. Drain the clams and add them to the pan, bringing the heat up. Stir them around until they open. Take them off the heat.
- In another pan, heat a little oil, and take the pork out of the marinade. Rescue the bay leaf and cloves from the liquid, and reserve. Poke the pork round the pan until it is cooked, but still soft. Bring the clam pan back onto the heat, add the pork and about 40ml of the reserved marinade (plus 10ml per serving if you are multiplying the recipe), and stir it around until the liquid starts to bubble.
- Kill the heat, scatter the parsley over, give it one stir, and leave it to sit for just enough time to get the vinho verde out of the refrigerator and into the glasses. Serve with the potatoes on the side.