

Arroz negro

PAELLAS AND RICE DISHES

Destined to be a highlight of your Region to Valencia trip, arroz negro, or Spanish black rice, is a sumptuous dish celebrated for its **coastal flavours and striking ebony colour**. Learn how to **make this rice showstopper at home!**



Serves 4



30 minutes

INGREDIENTS

- 350 grams D.O. Valencia Bomba rice
- 3 diced garlic cloves
- 2 tablespoons tomato sauce
- 1.25 litres fish stock (using a mix of fish from the market)
- 3 tablespoons extra virgin olive oil
- 8 mussels
- 8 - 10 small cuttlefish



STEP BY STEP

1. Clean and prepare the cuttlefish, removing the insides and **setting the ink sacks** to one side.
2. **Fry the cuttlefish** in the extra virgin olive oil and add salt.
3. Add the garlic, then the tomato and stir.
4. Pour in the fish stock and the **cuttlefish ink**.
5. Bring to a boil and add salt if necessary, add the rice and stir.
6. Cook for another five minutes then place in the **oven at 180°C degrees**.
7. Meanwhile, **boil the mussels** and set aside.
8. Roughly **16 minutes later, take out the rice** and place the opened mussels on top.
9. Serve with aioli on the side.
10. Tuck in!