

Fideuà de Gandia

PAELLAS AND RICE DISHES

Fideuà is a dish from Gandia that evokes the Mediterranean Sea. You've got to try this **coastal dish** while on your next trip to the Region of Valencia.



Serves 6



1 hour

INGREDIENTS

For the fish stock:

- 1.5kg "moralla" - mix of small fish from Gandia market
- 200g tomatoes
- 1 onion
- 1 ñora (dried Spanish red pepper)
- 1 leek
- 1 carrot

Parsely For the fideuà:

- 6 langoustines
- 6 red prawns
- 500 g monkfish
- 200g chopped tomatoes
- 1 grated onion
- 30g sweet paprika
- 600g 'No. 3' fideos (short pasta threads)
- 150 ml virgin olive oil
- Saffron
- 1 garlic clove



STEP BY STEP

1. Use a **47cm diameter paella** pan if you have one.
2. Heat the olive oil over medium heat and add the langoustines and prawns once the oil is hot. Sauté a little and then set the seafood aside.
3. Add the **diced garlic and grated onion** to the pan. Once golden, add the paprika and tomato, constantly stirring to **avoid burning**.
4. Add the monkfish and saffron, stir, then pour in around 2 litres of the hot fish stock. Add the pasta (fideos) and season to taste, adding **natural colouring and salt** if desired.
5. Bring to a gentle **rolling boil** and cook for around 5 minutes.
6. Carefully arrange the prawns and langoustines on top of the pasta in a nice pattern while the pasta continues cooking.
7. Cook until the pasta is al dente, no more than 12 minutes in total.
8. Leave to rest for **5 minutes**.
9. Tuck in!