

Arroz con costra

RICE DISHES

Cook up a delicious Valencian speciality and impress your friends with something a little different. This rice dish is **traditionally made in a clay pot** over an open fire using a special metal lid called a *costrera* for cooking the eggs. But no need to fret, you can become an expert making this eggy rice dish **with your oven** at home too.



Serves 4



1 hour 30 minutes

INGREDIENTS

- 1/2 rabbit
- Chicken (optional)
- Chickpeas (optional)
- 400g sausages
- 150g extra virgin olive oil
- 200g grated tomato
- 2L water
- 10 eggs
- Chopped parsley
- Salt
- 0.5g saffron
- Thyme
- Rosemary



STEP BY STEP

1. This traditional baked rice dish involves **two main cooking steps**: first, an 8-minute simmer in an earthenware pot, and then another 10 minutes in the oven or using the *costrera* once the beaten egg is added.
2. Season the rabbit and other meat, then brown it in olive oil **until golden**. Remove it from the pan. Cut the sausages into small pieces (about 2 cm) and brown them. Set aside for later.
3. Add the tomato to the remaining oil and let it cook for a few minutes **until it darkens** slightly in colour.
4. Make the broth. Bring a pot of water to a boil along with the browned meat, spices, salt and toasted saffron. Let it simmer for 20 minutes. Ideally, you want the broth to **rest for a couple of hours** so it develops a deeper flavour.
5. Now let's cook the rice. In a clay pot, combine the rabbit, two tablespoons of the fried tomato and the broth, using a ratio of two parts broth to one part rice. For a pot about 25cm in diameter, add enough broth to leave a finger's width of space from the top. **Bring to a boil**, then add the rice and season with salt. Let it cook for 8 minutes before removing from the heat - the rice should still be slightly firm.
6. Take the pot off the heat and place the fried sausage pieces on top. **Beat the eggs with salt and parsley**, pour them over the rice and immediately place the *costrera* lid on top, or put in a preheated oven at 180°C. **Bake until a soufflé-like crust forms on top** - this usually takes about 15 to 20 minutes.