

Arroz al horno

PAELLAS AND RICE DISHES

Spanish baked rice is a flavourful and wholesome dish which will **have you hooked from the very first mouthful**. Discover how to make one of our much-loved and enjoyed dishes with this authentic recipe.



Serves 4



1 hour

INGREDIENTS

- 4 pancetta slices
- 16 pieces of pork ribs
- 4 blood sausages
- 4 slices of potato (crosswise)
- 4 slices of tomato (crosswise)
- 1 whole head of garlic
- 250 g chickpeas
- 100 g grated tomato
- Rice
- **For the stock:** Pork and beef bones, Onion, Carrot, Chicken, Celery, Colouring, Fine and salt



STEP BY STEP

1. Preheat the oven to 250° for 10 minutes.
2. Fry the tomato and add the chickpeas and a clove of garlic. (The chickpeas should be **soaked the night before**)
3. Fry the **pancetta and ribs** with the head of garlic then set aside.
4. Put the chickpeas and tomato mix in a **clay casserole dish** and add the rice (80 grams of rice per person).
5. Add the stock - **two parts stock to one part rice**.
6. Stir and add the pancetta and ribs. Place the whole head of garlic in the middle of the pot and arrange the slices of potato and tomato around it. Add the four blood sausages. **Add salt to taste**.
7. Place in the oven and bake for 20-30 minutes at 250°C until the stock has evaporated and the rice is cooked.
8. Serve and tuck in!