# Arroz con costra (crusted rice)

Yield: 4 servings

## Ingredients

### Rice

Rice — 320 g

Water — 2 ~ l

Saffron threads, toasted — 0.5 g

Salt — to taste

### Meat and sausage

Rabbit — 0.5 pcs

Chicken (optional) — to taste

Chickpeas (optional) — to taste

Assorted fresh sausages — 400 g

Extra virgin olive oil — 150 g

Grated tomato — 200 g

Thyme — to taste

Rosemary — to taste

### costra

Eggs — 10 pcs

Chopped parsley — to taste

## Steps

1. Season the 0.5 pcs (and the to taste, if you are using it) and brown it in 150 g until well browned. Take it out.
2. Brown the 400 g, cut into pieces of about 2 cm, and set it aside: it goes on top at the end.
3. In the oil that is left, fry the 200 g for a few minutes. You will know it is fried when it has darkened.
4. In a separate pot put the 2 l, the meat, the to taste, the to taste, the to taste and the 0.5 g. Boil it for 20 minutes; if you can, leave it to rest for a couple of hours so the stock gains body.
5. In the earthenware pot put the meat, a couple of spoonfuls of the fried tomato, the to taste if you are using them and the stock: two parts to one of rice, up to a finger's width from the rim in a 25 cm pot. When it boils, add the 320 g, season well and take it off after 8 minutes, with the grain still hard.
6. Take the pot off the heat. Put the fried sausage on top, and the 10 pcs beaten with salt and to taste.
7. Take it straight to the costrera with embers or to an oven preheated to 180 °C, until the egg rises like a soufflé: about 15 to 20 minutes.

## Sources


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