Arròs amb fesols i naps (rice with beans and turnips)

Yield: 4 servings

Ingredients

Rice

Rice — 400–500 g

Water — to taste

Saffron threads — to taste

Salt — to taste

Pot

Pork, in pieces (rib, backbone and trotter) — 500 g

Dried white beans — 200 g

Swiss chard stalks (pencas) — to taste

Turnip — 1 pcs

Nabicol — 2–3 pcs

Onion black puddings (optional) — to taste

Blanquets (white sausages; optional) — to taste

Sofrito

Onion — 1 pcs

Garlic — 4 cloves

Tomato — 1 pcs

Olive oil — to taste

Steps

1. Soak the 200 g for about 12 hours.
2. In a large pot with to taste, put the 500 g, the beans, the to taste and the to taste. Cover, and when it boils skim off the foam.
3. Let it boil, covered, for 45 minutes to 1 hour.
4. Add the chopped 1 pcs and 2 pcs–3 pcs.
5. Separately, make a sofrito with to taste, a little to taste, the very finely chopped 1 pcs and 4 cloves and the grated 1 pcs, and add it to the stew. If you are using to taste or to taste, put them in now.
6. Adjust the to taste. When everything is cooked, add the 400 g–500 g and cook it without overdoing it. The base recipe gives no time; Héctor Medina has it at 16 minutes.
7. Serve in an earthenware casserole if you like, piping hot and with the broth still loose.

Sources

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