Sant Blai rossejat rice, Torrent style

Yield: 10 servings

Ingredients

Rice

Bomba rice, PDO Valencia — 1 kg
Hot puchero stock (from a boiled meat-and-vegetable stew) — 2.5 ~ l
Cooked chickpeas — 300 g
Pork ribs, chopped — 1 kg
Lean pork, diced — 500 g
Pork belly, sliced — 250 g
Virgin olive oil — 130 ml
Large tomatoes, grated — 3 pcs
Chopped garlic — 2 cloves
Sweet paprika — 1 tsp
Saffron or food colouring — to taste
Salt — to taste
Morcilla black pudding (optional) — 4 pcs
Blanquet, white sausage (optional) — 4 pcs
Buloquet, tied meatball (optional) — 2 pcs

pelotas dulces (10 piezas)

Dry bread, crumbled, or breadcrumbs — 250 g
Almond flour — 100 g
Sugar — 200 g
Egg yolks — 3 pcs
Pork lard — 40 g
Chopped pork fat — 50 g
Cinnamon — pinch
Lemon (zest) — 2 pcs
Egg whites — 3 pcs

pelotas saladas (10 piezas)

Minced pork — 400 g
Soft white bread soaked in milk — 200 g
Eggs — 2 pcs
Garlic — 1 clove
Parsley — to taste
Toasted pine nuts — 50 g
Flour for coating — to taste

Steps

1. The day before, mix the 50 g, the 250 g, the 100 g, the 40 g, the pinch, the zest of 2 pcs and the 200 g, and bind with the 3 pcs, one at a time. Shape into elongated balls, roll them in breadcrumbs and keep them in the fridge.
2. Mix the 400 g with the 1 clove, the to taste, the 50 g, the 200 g and the 2 pcs. Shape into round balls and keep them in the fridge.
3. In an earthenware casserole with 130 ml and a little salt, brown the 1 kg for about 10 minutes over a low heat. Add the 500 g and leave it 5 minutes more. Add the 250 g and, last of all, the 2 cloves until it browns without burning.
4. Add the grated 3 pcs and stir until it reduces to a dark purée with no water left.
5. Add the 300 g, the 1 tsp and the 1 kg and fry for a few seconds. Pour in the boiling 2.5 l with the to taste, adjust the to taste and keep it on a medium heat for 3 or 4 minutes.
6. Coat the savoury balls in to taste and brown them for 2 or 3 minutes in hot oil. Dip the sweet ones in beaten 3 pcs and fry them the same way. Drain them on kitchen paper.
7. Lay the balls on the rice and put the casserole in the oven, at 200 to 220 °C, for 35 to 40 minutes, until the rice is dry.
8. When the golden layer, the rossejat, appears on the surface, take the casserole out and let it rest for a few minutes before serving.

Sources

Arròs Rossejat Torrentí or Cassola de Sant Blai (Valencia Bonita, recipe taken from the blog rosmor09): https://www.valenciabonita.es/2016/05/10/rossejat-torrenti-o-cassola-de-sant-blai/

Cassola de Sant Blai: Torrent's own, Amparo's (Valencia Plaza): https://valenciaplaza.com/cassola-de-sant-blai-la-de-torrent-la-de-amparo

Rossejat (Viquipèdia): https://ca.wikipedia.org/wiki/Rossejat