Borreta from Alcoy

Yield: 4 servings

Ingredients

Stew

Shredded salt cod (migas de bacalao) — 300 g

Fresh spinach — 300 g

Potatoes — 4 pcs

Ñoras (dried peppers) — 2 pcs

Onion — 1 pcs

Garlic — 3 cloves

Tomato purée — 1 tbsp

Water — 1.5 ~ l

Eggs (optional) — 4 pcs

Extra virgin olive oil — to taste

Salt — to taste

Black pepper — to taste

Steps

1. Soak the 300 g in cold water for about 24 hours, changing the water two or three times, to take out the salt.
2. In a pot with to taste, brown the salt cod gently and set it aside.
3. In the same pot, fry the 3 cloves, finely sliced, until done.
4. Add the 1 tbsp and stir for a moment.
5. Pour in the 1.5 l, the whole 1 pcs and the 2 pcs, deseeded and halved. Cook over a low heat for 10 minutes.
6. Season with a little to taste and some to taste: the salt cod still carries salt, so you adjust at the end.
7. Add the 4 pcs, peeled and cracked with the knife so they release their starch and thicken the broth. Cook over a low heat for about 20 minutes, until tender.
8. If you like, take out one ñora and crush it in the mortar to return it to the pot. Add the 300 g and, when they soften, the reserved salt cod: 1 minute, then taste for salt.
9. Crack the 4 pcs over the stew and leave them for 2 or 3 minutes without stirring, until the whites set. Serve straight away, so the yolk stays runny.

Sources

Borreta alcoyana, receta de potaje de patatas, bacalao y espinacas (Directo al Paladar): https://www.directoalpaladar.com/recetas-de-pescados-y-mariscos/borreta-alcoyana-receta-potaje-patatas-bacalao-espinacas-tradicional-alicante

Borreta alicantina (Comunitat Valenciana, Mediterrani en acció): https://www.comunitatvalenciana.com/va/mediterrani-en-accio/borreta-alicantina