Brothy rice with chicken and rabbit (arroz caldoso)

Yield: 4 servings

Ingredients

Rice

Round-grain rice (senia, albufera or bomba) — 300 g

Hot water — to taste

Saffron or food colouring — to taste

Salt — to taste

carne y verdura

Chicken, jointed — 8 pcs

Rabbit, jointed — 8 pcs

Flat green beans — 100 g

Valencian garrofón (butter beans) — 75 g

Ripe tomato, grated — 1 pcs

Sweet paprika — 0.5 tsp

Olive oil — to taste

Steps

1. Season the 8 pcs and the 8 pcs, chop the 100 g and grate the 1 pcs.
2. Heat a little to taste in a deep pot or casserole and brown the chicken first, as it is denser. Then add the rabbit and brown it well: well-browned meat is what gives the rice its flavour.
3. Add the beans and fry them for 2 to 3 minutes. Stir in the tomato. If the 75 g is fresh, add it now along with the beans.
4. When the tomato is almost fried, add the 0.5 tsp, stirring constantly so it doesn't burn. Pour in the hot to taste and check the level: add a little more, because it will evaporate.
5. When it comes to the boil, add the to taste and cook over a medium heat for 25 to 30 minutes.
6. Adjust the water and the to taste. Add the 300 g (if the garrofón is frozen, add it now) and cook it for 15 to 18 minutes, until it is just right.
7. Take it off the heat and let it rest for a couple of minutes before serving.

Sources

Brothy chicken and rabbit rice (El Español, Raquel Granell, 7 January 2025): https://www.elespanol.com/valencia/ocio/20250107/trt/1003658684101_30.html

Pilotes de Nadal, Directo al Paladar: https://www.directoalpaladar.com/recetas-de-carnes-y-aves/pilotes-nadal-pelotas-navidad-receta-tradicional-espanola-comunidades-valenciana-catalana

Brothy rice with chicken and rabbit, Mediterráneo en Acción (Turisme Comunitat Valenciana): https://www.comunitatvalenciana.com/es/mediterraneo-en-accion/arroz-caldoso-con-pollo

How to make risotto (properly): the keys to getting it right every time (Directo al Paladar): https://www.directoalpaladar.com/curso-de-cocina/como-hacer-bien-risotto-claves-siempre-salga-perfecto