Eel all i pebre

Yield: 6 servings

Ingredients

Stew

Fresh eel — 1 kg

Potatoes — 1.2 kg

Heads of garlic — 2 pcs

Sweet paprika — 2 tbsp

Water — to taste

Olive oil — to taste

Salt and pepper — to taste

Bread (optional) — to taste

Steps

1. Fry the 2 pcs cloves, halved, in to taste over a low heat and set them aside. If you like, fry a few slices of to taste with them.
2. Peel and wash the 1.2 kg, cut them into pieces and add them to the garlic oil. Turn up the heat and cook them for about 5 minutes.
3. Add the 2 tbsp, cover with to taste and cook for about 20 minutes, until the potatoes are soft.
4. Crush the reserved garlic in the mortar, and the fried bread if you used it, with a little to taste.
5. Add the paste to the pot along with the 1 kg, cut into pieces. Cook over a medium heat for 10 to 15 minutes, depending on the size of the pieces.
6. Adjust the salt and pepper, switch off the heat and leave to rest for a few minutes.
7. Serve it freshly made, with bread for dipping.

Sources

All i pebre (Real Academia de Gastronomía): https://realacademiadegastronomia.com/recetas/all-i-pebre/

Allipebre (Comunitat Valenciana, Mediterrani en acció): https://www.comunitatvalenciana.com/va/mediterrani-en-accio/allipebre

All i pebre (Consum, Entre nosotros): https://www.consum.es/va/entrenosotros/all-i-pebre/