Elda rellenos

Yield: 8 pieces

Ingredients

Dough

Minced lean pork — 500 g

Longaniza sausages — 4 pcs

Blancos — 2 pcs

Eggs — 2 pcs

Stale bread — 250 g

Cocido broth (for the mixture) — 2 tbsp

Parsley — to taste

Lemon — 1 pcs

Salt — to taste

Cooking

Cocido broth (for cooking) — to taste

Steps

1. Soak the crust of the 250 g and crumble the crumb separately.
2. Beat the 2 pcs in a bowl.
3. Add the 500 g, the crumbled 4 pcs, the crumbled 2 pcs, the chopped to taste, the 2 tbsp and the to taste. Add the well-squeezed crust and the crumb.
4. Work it with your hands until everything is combined.
5. Wet your hands in 1 pcs juice so the mixture does not stick, and shape the balls, fist-sized.
6. Drop the rellenos into a large pot of boiling to taste and simmer them for about 1 hour.
7. Serve them hot with the cocido: the broth, the potatoes, the chickpeas and the meat.

Sources

The pelotas (rellenos, fasiuras or faseguras), typical dish of Elda's patron saint fiestas (Consu Rico, No Eres de Elda Si No, 3 September 2017): https://www.noeresdeeldasino.com/2017/09/03/las-pelotas-rellenos-fasiufas-faseguras-plato-tipico-las-fiestas-patronales-elda.html

Rellenos, faseguras, terongetes or pelotas (La rosa del azafrán, Elvira Almodóvar, 15 November 2014): https://larosadelazafran.wordpress.com/2014/11/15/rellenos-faseguras-terongetes-o-pelotas/

Vega Baja del Segura recipe book, recipe 5: cocido con pelotas (Convega): https://convega.com/wp-content/uploads/2026/05/Recetario.pdf