Fideuà de Gandia

Yield: 6 servings

Ingredients

fideuà

Number 3 noodles (fideo) — 600 g
Rockfish stock (morralla) — 2 ~ l
Monkfish — 500 g
Gandia cigalas (langoustines) — 6 pcs
Red prawns — 6 pcs
Chopped tomato — 200 g
Grated onion — 1 pcs
Garlic — 1 clove
Sweet paprika — 30 g
Virgin olive oil — 150 ml
Saffron threads — to taste
Salt — to taste
Allioli — to taste

Fish fumet

Rockfish or small mixed fish (morralla) — 1.5 kg
Water — 2 l
Onion — 2 pcs
Leek — 1 pcs
Carrot — 2 pcs
Celery — 2 sprigs
Garlic — 3 cloves
Bay leaf — 1 leaf
Black peppercorns — 3 pcs
Extra virgin olive oil — 2 tbsp
Lemon juice — 1 tbsp
Fresh parsley — to taste
Salt — to taste

Steps

1. Heat the 150 ml over a moderate heat in a paella pan of about 47 centimetres. Lightly fry the 6 pcs and the 6 pcs, and set them aside.
2. In the same oil, brown the chopped 1 clove and the grated 1 pcs.
3. Add the 30 g and the 200 g and stir them a few times so nothing burns.
4. Add the 500 g and the to taste, stir a few times and pour in the 2 l, which must be very hot.
5. Add the 600 g, correct the to taste and keep the heat on full for the first 5 minutes.
6. Keep cooking until 10 to 12 minutes in total. For the last 3 minutes, spread the reserved prawns and cigalas on top.

7. Let the fideuà rest for 5 minutes and serve.

8. Bring the to taste to the table in a bowl, for whoever wants it.

Sources

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