xepep!

Suquet de peix

Yield: 4 servings

Ingredients

Stew

Firm-fleshed fish — 1 kg
Small onion — 1 pcs
Garlic — 2 cloves
Very ripe tomato — 1 pcs
Red paprika — to taste
White wine — to taste
Water — to taste
Extra virgin olive oil — to taste
Salt — to taste
Potato (variation) — to taste

Pounded paste

Garlic (for the picada) — 2 cloves
Almonds — 8 pcs
Bread — 1 pcs
Parsley — 2 sprigs
Saffron — to taste

Steps

1. Clean the 1 kg, preferably with sea water, as was done on the boats. Salt it, cover it with a cloth and leave it in the fridge overnight.
2. In an earthenware pot, fry the 2 cloves, the 8 pcs and the 1 pcs for the picada. The parsley and saffron are kept aside.
3. Crush in the mortar what you fried for the picada.
4. In the same pot, soften the 2 cloves and the grated 1 pcs in to taste with a little to taste until well cooked.
5. Add the grated 1 pcs and the to taste. Drain off the tomato's water, pour in the to taste and let it reduce.
6. If you are making the variation with to taste, lay it in slices on the bottom, before the fish, and add a little more water so it cooks.
7. Arrange the fish in a single layer, neatly, and salt it lightly. Add the to taste and cover well.
8. Lower the heat and cook for about 10 minutes, watching that it doesn't dry out. The final time depends on the thickness of the pieces and how done you like it.
9. Add the 2 sprigs and the to taste to the picada and bind the sauce with a few spoonfuls. Serve when the fish is just right.

Sources

Suquet de pescado (Turismo de Vinaròs): https://turisme.vinaros.es/es/suquet-de-pescado
Suquet de peix (Consum, Entre nosotros): https://www.consum.es/va/entrenosotros/suquet-de-peix/