xepep!

Lobster rice (arroz meloso con bogavante)

Yield: 5 servings

Ingredients

Sofrito

Olive oil — 200 g
Ñoras (dried sweet peppers) — 2 pcs
Garlic — 2 cloves
Lobster — 2 pcs
Onion — 1 pcs
Ripe tomato — 2 pcs
Saffron threads — to taste
Sweet paprika — to taste
Brandy — 70 g

Rice

Rice — 500 g
Fish fumet — 2 ~ l
Salt — 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. Make 2 l ahead, strain it and keep it hot; the fumet page explains how.
2. In a deep paella pan, heat 200 g and fry 2 pcs, with the seeds removed. Take them out soon: if they fry for too long, they turn bitter.
3. Pound the ñoras in a mortar with peeled 2 cloves until you have a paste.
4. In the same oil, fry the 2 pcs, cut into pieces, for just a few seconds and set it aside.
5. Add chopped 1 pcs and, when it is translucent, add diced 2 pcs.
6. With the sofrito done, add to taste, to taste and the paste from the mortar.
7. Splash in 70 g and wait for the alcohol to evaporate.

8. Add 500 g and the hot fumet, and cook over a medium heat.

9. Return the lobster to the pan, season with to taste and finish cooking until the rice is soupy and creamy.

Sources

Valencia Bonita: creamy lobster rice, recipe from the restaurant of the Club Náutico de Gandia (5 diners):
https://www.valenciabonita.es/2017/07/13/arroces-valencianos-tradicionales/

Restaurante Club Náutico Gandia: creamy lobster rice recipe (archived original, 2016):
https://web.archive.org/web/20160310065642/http://www.restaurantenauticogandia.com:80/receta-arroz-meloso-de-bogavante/

Directo al Paladar: brothy rice with lobster (stock, timings, frozen lobster):
https://www.directoalpaladar.com/recetas-de-arroces/arroz-caldoso-bogavante

Alicante Turismo: creamy rice with lobster (4 people, finished in the oven; a different recipe, as a contrast):
https://alicanteturismo.com/recetas/arroz-meloso-con-bogavante/