# Olleta de músic

Yield: 4 servings

## Ingredients

### Pot

Villena beans — 500 g
Pork ribs — 500 g
Pork offal (asadura) — 500 g
Pencas (leaf-vegetable stalks) — 500 g
Turnip — 1 pcs
Onion black puddings (morcilla de cebolla) — 2 pcs
Water — to taste

### Sofrito

Onion — 1 pcs
Paprika — to taste
Salt — to taste

## Steps

1. Soak the 500 g for half a day, about 12 hours, before cooking.
2. Put them in the pot with to taste. When they start to boil, change the water twice.
3. Shortly afterwards add the chopped 500 g and 500 g, the cleaned 500 g and the 1 pcs.
4. Separately, in a frying pan, soften the 1 pcs with a little to taste. When it is soft, pour it into the pot together with the 2 pcs.
5. Cook over a medium heat for an hour and a half to two hours, stirring constantly and seasoning to taste with the to taste. Do not take it off before an hour and a half: that is the time the recipe asks for.
6. Serve the olleta piping hot, with meat, pencas and black pudding.

## Sources

Olleta de músic, a recipe to taste the Alcoy fiesta (AQUÍ Medios de Comunicación, Pau Sellés, 13 April 2022): https://aquimediosdecomunicacion.com/2022/04/13/olleta-de-music-una-receta-para-degustar-la-fiesta-alcoyana/
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Olla de músico (Turespaña, spain.info): https://www.spain.info/es/receta/olla-musico/