Pericana

Yield: 2 servings

Ingredients

Dressing

Dried red peppers — 4 pcs

Salt cod — 100 g

Garlic cloves — 2 cloves

Paprika — 1 tsp

Olive oil — to taste

Salt — to taste

Very hot water (optional) — to taste

Steps

1. Roast the 4 pcs over embers or fry them for a moment in very hot to taste, until they puff up.
2. Roast the 100 g on a griddle or directly over the flame, until it sweats.
3. Toast the 2 cloves on the griddle or over the embers until golden.
4. Let the peppers cool a little, remove the seeds and cut them by hand into medium pieces.
5. Flake the salt cod with your fingers and remove the bones.
6. Peel the toasted garlic and slice it thinly.
7. Put the peppers, salt cod and garlic in a bowl. Dress with oil and 1 tsp, adjust the to taste and mix well.
8. If you want a softer texture, sprinkle over a splash of to taste.

Sources

La receta alicantina que gusta como clásico de Navidad (El Español): https://www.elespanol.com/alacant/viure/20251127/receta-alicantina-gusta-clasico-navidad-lista-minutos-solo-ingredientes-trt/1003744030893_30.html

Pericana al estilo de Bocairent (Turisme Dival): https://turisme.dival.es/pericana-al-estilo-de-bocairent/

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