Rice with veal trotter (arroz y pata)

Yield: 4 servings

Ingredients

Trotter

Veal trotter — 2 kg

Water (to cook the trotter) — to taste

Rice

Rice — 400 g

Stock from cooking the trotter — to taste

Chickpeas — 250 g

Onion black pudding (morcilla de cebolla) — 2 pcs

Cooking chorizo — 50 g

Onion — 1 pcs

Garlic — 4 cloves

Ripe tomato — 1 pcs

Food colouring — to taste

Olive oil — 250 ~ ml

Salt — to taste

Steps

1. Put the 2 kg on to boil in to taste for an hour and a half or so.
2. Take it out, bone it, chop it and set it aside together with its to taste: it will give the rice a good part of its flavour.
3. In an earthenware pot, with the 250 ml, fry the chopped 1 pcs, the 2 pcs, the 50 g and the 4 cloves.
4. Add the chopped 1 pcs and let it cook for a few minutes with the sofrito.
5. Moisten with the trotter's stock and add the chopped trotter and the 250 g.
6. Season with the to taste and the to taste, add the 400 g and bring to the boil.
7. Cook for fifteen to eighteen minutes, until the grain is done.

Sources

Arroz con pata de ternera (Alicante Turismo, Alicante Ciudad del Arroz): https://alicanteturismo.com/recetas/arroz-con-pata-de-ternera/

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Gastronomy (Villena Turismo): https://turismovillena.com/portfolio/gastronomy/?lang=en