Black rice (arroz negro)

Yield: 4 servings

Ingredients

Rice

Bomba rice — 350 g
Fish fumet made with small fish (morralla) — 1.25 ~ l
Sepionets (baby cuttlefish) — 8–10 pcs
Ink from the sepionets — to taste
Rock mussels — 8 pcs
Garlic cloves — 3 cloves
Tomato sauce — 2 tbsp
Extra virgin olive oil — 3 tbsp
Salt — to taste
Allioli — to taste

Fish fumet

Rockfish or small mixed fish (morralla) — 940 g
Water — 1.25 l
Onion — 1 pcs
Leek — 1 pcs
Carrot — 1 pcs
Celery — 1 sprig
Garlic — 2 cloves
Bay leaf — 1 leaf
Black peppercorns — 2 pcs
Extra virgin olive oil — 1.5 tbsp
Lemon juice — 0.5 tbsp
Fresh parsley — to taste
Salt — to taste

Steps

1. Clean the 8 pcs–10 pcs: remove the cuttlebone and the stomach, and keep the to taste.
2. In a wide casserole, fry the cleaned sepionet in the 3 tbsp with a little to taste.
3. When it is fried, add the crushed 3 cloves and straight away the 2 tbsp. Stir everything.
4. Pour in the 1.25 l and the ink. When it boils, correct the salt.
5. Add the 350 g, stir and wait.
6. Put the casserole in the oven, at 180 °C, and let it cook without touching it.
7. Meanwhile, boil the 8 pcs until they open and set them aside.
8. Take the rice out and garnish it with the mussels on the half shell. Serve with to taste.

Sources

Arroz negro (Turisme Comunitat Valenciana, recipe in PDF): https://www.comunitatvalenciana.com/es/turismo-gastronomico/recetas/arroz-negro

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The easiest recipe for the classic arroz negro (Directo al Paladar): https://www.directoalpaladar.com/recetas-de-arroces/receta-de-arroz-negro

Regulation (EU) 1169/2011, food information provided to consumers: https://eur-lex.europa.eu/legal-content/ES/TXT/?uri=CELEX:32011R1169