Valencian puchero (putxero)

Yield: 6 servings

Ingredients

Pot

Chickpeas — 400 g

Potatoes — 2 pcs

Carrots — 2 pcs

Veal shin — 400 g

Veal ribs — 400 g

Veal bones — 2 pcs

Ham end — 1 pcs

Vegetables for the stock (optional) — to taste

Water — to taste

Finishing

Cured chorizo — 2 pcs

Blanquet (white onion black pudding) — to taste

Pilota — to taste

Soup

Noodles — to taste

Steps

1. The night before, leave the 400 g to soak in water.
2. Drain the chickpeas and put them in the big pot inside a mesh bag, so they don’t break. Add the 2 pcs, the 2 pcs, the 400 g, the 400 g, the 2 pcs and the 1 pcs.
3. If you want a more flavourful stock, add to taste such as turnip, parsnip or leek. Cover with plenty of to taste and bring to the boil.
4. Cook for about two and a half hours the traditional way. In a pressure cooker, at two rings, about 30 minutes.
5. In the last few minutes add the 2 pcs, the to taste and the to taste, so they cook without falling apart.
6. For the soup, heat some of the stock in a small pan for about four or five minutes and cook the to taste in it. Rice works too. Some cooks fry the pilotas a little before putting them in.
7. Serve the soup in deep plates, with a ladle of chickpeas, some meat and a pilota. Take the rest to the table on a large platter so everyone helps themselves to what they like.
8. Keep any leftover stock: another day it will do for a baked rice.

Sources

Receta de puchero valenciano, el reconfortante y completo plato de cuchara levantino que gusta a todos (Directo al Paladar, Pakus, 11-6-2024): https://www.directoalpaladar.com/recetas-de-legumbres-y-verduras/receta-puchero-valenciano-reconfortante-completo-plato-cuchara-levantino-que-gusta-a-todos/amp