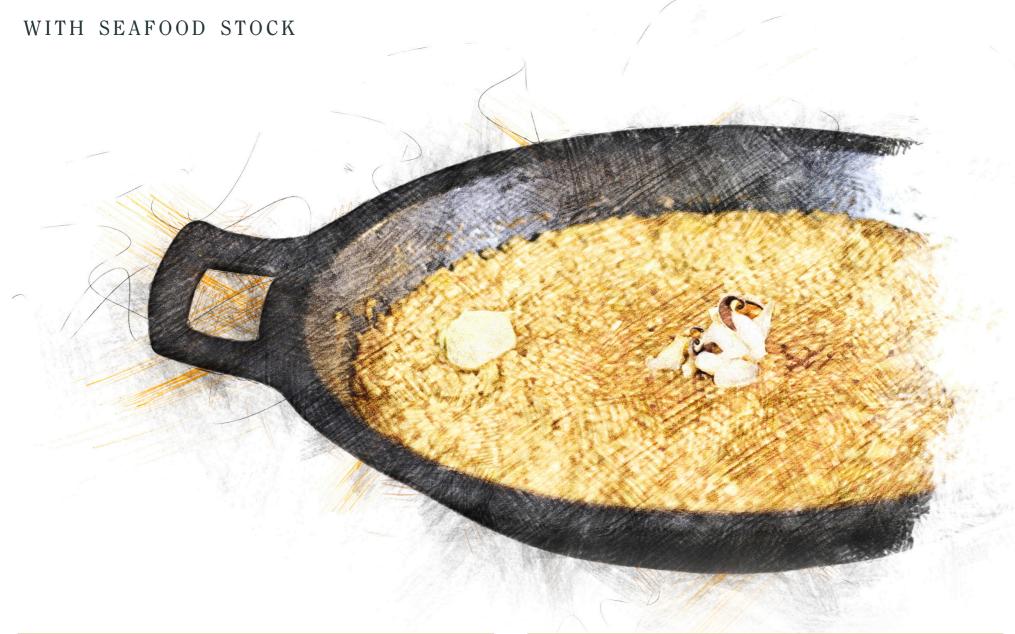
CUTTLEFISH 'ROSSEJAT'

02 | SERVINGS

CONTAINS FISH 🖄





### Recipe by Joan Capilla

HOTEL L'ALGADIR DEL DELTA Ronda dels Pins, 27 43549 Poble Nou, Tarragona

**GASTRONOMIC HOTELS OF CATALONIA** 

# Local products

As this rossejat or sautéed rice dish is a speciality of our area, the Ebre delta, at the Hotel L'Algadir we can prepare it with the best local products. The rice variety used in it is from the Delta de l'Ebre protected designation of origin (PDO) and has been cultivated by the same family for generations. The fish and seafood used in the recipe are also from the delta and the salt is extracted from the area's salt mines.





# Ingredients

- 180 g Delta de l'Ebre PDO bomba rice
- Salt and ground white pepper
- Bay leaves

### FOR THE SAUTÉED CUTTLEFISH:

- 2 × 200 g cuttlefish
- 50 ml olive oil
- 200 g onion
- 2 cloves of garlic
- a pinch of mild paprika
- 150 g chopped tomatoes
- 1 teaspoon of *nora* pepper pulp
- 4 threads of saffron

#### FOR THE SEAFOOD STOCK:

- 25 ml olive oil
- Cuttlefish trimmings
- 600 g rockfish
- 100 g conger eel
- 140 g mantis shrimp
- 150 g crab
- 200 g onion
- 2 cloves of garlic

## Preparation

### TO PREPARE THE SAUTÉ:

STEP 1 First clean the cuttlefish and cut it into 1 cm dice.

STEP 2 Heat a pan, add the oil and gently fry the onion until golden. Add the cuttlefish and the garlic. Then add the paprika and the chopped tomatoes.

**STEP 3** Reduce the mixture down to a sauce. Finally, add the saffron and a bay leaf.

#### FOR THE SEAFOOD STOCK:

STEP 1 Clean the rockfish and wash out its blood. Thoroughly rinse the crab and mantis shrimp.

STEP 2 Heat a pan and fry the fish and seafood until golden.

STEP 3 Then add the onion, garlic, a bay leaf and the water.

**STEP 4** Bring to the boil, strain and reduce down to 700 ml.

Finally, in a small paella pan lightly fry the rice with the sautéed cuttlefish until it takes on a pearly tone. Add the seafood stock, season with salt and pepper and leave to simmer for a few minutes. At the same time lightly fry the cuttlefish arms.

To finish serve the dry rice on a plate with the cuttlefish arms.