

"Pealed" Rice

Ingredients

200g of rice
1/2 litre of fish stock
250g of small cuttlefish Assorted steamed shellfish without their shells ("pealed") 1 medium onion, 2 tomatoes 1 green pepper, garlic, parsley Olive oil, saffron, salt

Preparation

Heat the oil and fry the onion, tomato and green pepper in a clay casserole until golden brown. Add the small cuttlefish, garlic, parsley and stir.

Then fry the rice and add the fish stock, saffron and "pealed" shellfish. Leave to cook for 15 to 20 minutes.

