

Rice with duck

Ingredients

400g of rice
1/2 a duck
4 cloves of garlic, parsley,
1 tomato and 1 pepper
Cayenne pepper, olive oil
Saffron, salt
3/4 of a litre of water

Preparation

Chop the duck.
Season and fry in a little oil in a large flat paella pan. When it starts cooking, add a pinch of pepper, the tomato, garlic and parsley and stir until the mixture is golden brown.
Add the water and saffron.
When it starts boiling, add the rice.
Add more salt, if necessary.
Cook for 20 minutes until the rice is "al dente".

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