

Rice with frogs' legs



Ingredients

500g of rice
1 litre of fish stock 8 frogs' legs
2 tomatoes, 1/2 green pepper
1/2 red pepper Paprika,
7 roasted hazelnuts,
7 roasted almonds
2 cloves of garlic, oil and salt

Preparation

Fry the tomato with the green and red pepper in a large flat paella pan. When the mixture starts to brown add the rice and fry until golden brown. Add one litre of fish stock (made from eel-type fish and conger eels). Then add a heaped tablespoon of paprika, the chopped hazelnuts, garlic and almonds and add more salt, if necessary. After 10 minutes add the 8 frogs' legs and, if necessary, add a little of the fish stock (kept hot all this time) as this rice dish should be served slightly moist. Leave to cook for about 10 more minutes until the rice is "al dente".

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