

BAKED RICE WITH SAUSAGE AND RIB CUTS (ARROZ AL HORNO)

INGREDIENTS

4 sausages
2 black pudding
Rib cuts
1 potato
2 tomatoes
3 cups of bomba rice
¼ of boiled chickpeas
Saffron
Olive oil
6 cups of water
Garlic head
Salt

METHOD

01. Start by browning the ribs and the sausages in a frying pan for a few minutes. Next, slice a potato and brown briefly in the frying pan.
02. Place all this in an earthenware pot and add the cooked chickpeas, uncooked rice, salt and saffron, and mix everything together. Then place the tomatoes cut in half on top. Add a head of unpeeled garlic in the centre.
03. As a final step, place the casserole in the oven for at least 30 minutes at a temperature of 200 degrees, checking the texture of the rice.

