

## ARROZ DE MOLL with Ramallet Tomato

With this Arroz Moll, chef Koldo Royo has created a Mediterranean rice dish with sea flavours that will make us reminisce about our holidays. Close your eyes and enjoy...  
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Preparation time: 55 min. · Level of difficulty: complex

### Quantity

Ingredients for 2 people.

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4 piece Ramallet tomatoes  
600 g Red mullet  
150 g Chopped white onion  
3 piece Chopped garlic cloves  
1 pinch Sweet paprika powder  
3 Saffron threads  
400 g Paella rice  
Leek, onion, celery  
Fresh parsley  
1 Egg yolk  
1 tbsp Almond  
1 tbsp Extra virgin olive oil D.O.  
1 pinch Flower sea salt

### Preparation

Clean the red mullets, keeping the heads, bones, liver and skinned fillets separate.

Prepare a stock by frying the leek, onion, celery and 2 finely chopped tomatoes.  
Add the heads and bones of the previously fried fish. Cover with water and cook.  
Add the parsley, strain the broth and set aside.

For the sauce:

Briefly fry the almonds and the liver. Add the "Tap de Corti" and salt. Leave to cool and blend in a blender to a fine cream.

Beat the egg yolks, gradually adding the oil to emulsify. Combine everything and set aside.

In a paella pan, fry the saffron, garlic, onion and finally the tomato.

Fry for 5 minutes and add the rice. Then sprinkle the red pepper on top and fry for another 5 minutes.

Pour in the stock and season with salt. Cook for another 3 minutes, then put it in the oven, put some thin tomato slices and the red mullet on top.

Leave to rest and serve with the almond-liver sauce.

This dish comes from the Mallorcan recipe book "Tomátiga de Ramellet - Pagesos i cuiners".