

STARTER

CALDO CON PELOTA/BROTH WITH MEATBALLS



INGREDIENTS:

3 carrots
1 stick of celery
1 veal knee bone
1 chicken thigh
Prepared meat balls (Pork and poultry, pine nuts, cinnamon, lemon)
1 a concentrated meat cube
Salt to taste
Water

PREPARATION.

In a large pot we put all the ingredients, and bring it to a boil. Let it cook for an hour. And then we play the balls for half an hour more. Then we let it cool down and we can accompany it with a piece of lemon.

MAIN DISH

CALDERO DE PESCADO/FISH STEW



INGREDIENTS:

We will need:

Prawns
Squid
Clams
Natural fried tomato
Potatoes
Onion
"La Vera" paprika
Oil

PREPARATION:

Let's start with the first step.

- Put a little oil in a large pot and add the prawns. Once they are done, take them out of the pot.
- Then take the chopped squid and cook it in the same pot as the prawns, add salt and mix. Remove them to a plate.
- In the same pot, add another little bit of oil and add the onion, stir.
- Take the potatoes and dice them, then add them to the pot.
- Now add a glass of white wine, the fried tomato, the paprika and the squid and stir.
- Add the fish stock.
- When the stock is boiling, add the clams and prawns.

DESERT

TURRÓN DE ALICANTE



There are many types of turrón but we're going to show you the typical one from Alicante.

Let's start with the recipe.

INGREDIENTS:

200 grams of honey
200 grams of sugar
350 grams of peeled almonds
1 egg white

PREPARATION:

- First we toast the almonds in the oven at 200° C. Make sure they don't burn and take them out when they are golden brown.
- Put the sugar and honey in a pot and mix well until the sugar disappears.
- Separate the egg whites in a bowl, and beat until frothy.
- While stirring, add the honey and sugar mixture.
- Put the mixture in a saucepan and add the almonds little by little. Mix in.
- Put it all in moulds and let it harden.

And it's ready!!!