

Vegetable rice with crispy Las Terceras Manchego cheese P.D.O.



INGREDIENTS:

Ingredients

For the rice:

- 500 gr rice
- 250 gr Spinach
- Fresh coriander
- ½ onion
- 2 cloves of garlic
- 600 g of mineral water
- 50 gr of peas
- 2 squids
- Extra virgin olive oil
- 1/4 red medium pepper
- 100g of dry wine
- Water
- Salt

For the crispy cheese

- Las Terceras Manchego Cheese P.D.O.
- Cooked shrimp



PREPARATION:

The rice

We wash the rice well to remove excess starch.

Lightly fry the spinach and cilantro in a frying pan with two glasses of mineral water. When the vegetables have been cooked, grind them together with the broth until you get a cream.

Meanwhile, in another pan, fry the rice with the pepper until golden brown. Add the onion, the garlic and when they become brown, add the peas. Add the squid cut into small tacos and sauté. Let all the water released by the squid be consumed.

Pour the cream over the rice over low heat, until the rice absorbs the broth completely. Add a splash of wine until it is reduced completely. If necessary, add water little by little while stirring until the rice is ready. Cover the rice and remove from the heat.

Crispy cheese

Grate enough cheese to completely cover the base of the pan. Put the pan on the fire. When it is very hot, sprinkle the grated cheese covering the entire surface of the pan.

Quickly distribute the shrimp in the pan (to taste). Before the cheese is browned, turn over with the help of a spatula and leave to heat. Remove from heat and let cool.