

Paella de Cullera

Paella de Cullera is a local dish of our city, it is made with 0 KM products or with products from the sea and fields of Cullera. It was created by the prestigious chef Salvador Gascón and it is served in many authorised restaurants. It is undoubtedly the most representative dish of the local cuisine and it stands out for its sea flavour and the quality of its ingredients.



Where to taste it?

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EN

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GASTRONOMY



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Recipe

Ingredients:

- Rock fish broth
- Prawns of the fishmarket of Cullera (2 per person)
- Ink-free little squids with its bone (2 per person)
- Red mullet (1 per person)
- Red scorpionfish "figatells" (2 per person)
- Rice, variety J. Sendra.
- Olive oil
- Fresh tomato from Cullera for sauté
- Sweet paprika
- Saffron threads.

1 Add the oil to the paella pan and heat it (medium intensity). Add a little amount of salt (do not add too much salt because the broth is made of fish and it already contains flavouring elements).

2 Add the prawns from Cullera fishmarket. Sauté the prawns for about 2 minutes and then, remove them from the paella. Sauté the small squid for about 3 or 4 minutes. Before removing the ink of the small squid, we will keep the "bone", which holds the intestines of the abdominal cavity.

3 Add half a tomato, half an onion and a clove of garlic. Everything must be finely chopped.

4 Add the rice and a tablespoon of sweet paprika. Sauté for 3 minutes.

5 Add the fish broth (previously prepared with rock fish and saffron threads). The boiling of the broth shall be controlled by turning the gas up or down as appropriate. Cook the paella for approximately 13 minutes. Then, reduce the intensity of the heat. When there is almost no broth, add the prawns, the red mullets and the "figatells". Cook over low heat for 3 or 4 minutes. Turn off the heat and let the paella settle.

Notes

The "figatell" is made with the meat of the red scorpionfish. It is spiced with salt, pepper and parsley. It is wrapped in mesentery, which is a fatty tissue that attaches the intestines to the abdominal wall.

Enjoy!

Senyoret Rice

Ingredients for 4 people:

- 500 gr. of rice "Señorial" of Cullera. Albufera variety.
- 8 prawns, 8 lobster, 8 crayfish
- 500 gr. monkfish
- 240 gr. cuttlefish
- ½ grated tomato
- 125 cc olive oil
- Herring
- Salt
- Sweet paprika
- 4 threads of saffron.



Peel the shellfish, heads and shells, and keep them aside. Clean the monkfish and remove the fillets. We will make a stock with the herring, the monkfish head and the shellfish heads. Put the oil in a paella and sauté the shellfish lightly, keep it for later, add the cuttlefish and the monkfish in cubes. When it is sautéed, we will add the tomato, paprika and rice. Stir it and add the stock. Add the saffron and turn the heat to the maximum for 10 minutes. Add salt if necessary, lower the heat and add the peeled shellfish. Cook it for 8 more minutes, then remove the paella from the heat and let it settle for a couple of minutes.

Black Rice

Ingredients for 4 people:

- 500 gr. of rice "Señorial" of Cullera. Albufera variety.
- 8 prawns, 8 lobster, 8 crayfish
- 500 gr. monkfish
- 240 gr. cuttlefish
- ½ grated tomato
- 125 cc olive oil
- Herring
- Salt
- Sweet paprika
- 4 threads of saffron
- Cuttlefish ink



Peel the shellfish, heads and shells, and save them for later. Clean the monkfish and remove the fillets. We will make a stock with the herring, the monkfish head, the shellfish heads and the cuttlefish ink. Put the oil in a paella and sauté the shellfish lightly, remove it, add the cuttlefish and the monkfish in cubes. When it is sautéed, we will add the tomato, paprika and rice. Stir it and add the stock. Add the saffron and turn the heat up to the maximum for 10 minutes. Add salt if necessary, lower the heat and add the peeled shellfish. Cook it for 8 more minutes, then take the paella away from the heat and let it settle for a couple of minutes.

Fideuà

Ingredients for 4 people:

- 750 gr. of herring
- 100 gr. of monkfish chopped in cubes
- 1 bone of grouper
- 4 lobsters
- 8 prawns
- 400 gr. of cuttlefish
- 2 ripe tomatoes peeled and chopped
- 250 gr. of onion
- 2 cloves of garlic
- 1 cup of olive oil
- Sweet paprika, 2 bay leaves, saffron and salt



A fish broth is prepared with the herring (mantis shrimp, crabs, small monkfish) and a bone of grouper. Add the bay leaves and the whole onion to the broth. Put the olive oil in the paella and sauté the monkfish, the crayfish, the prawns and the lobsters. Keep it for later. Sauté the garlic, the cuttlefish chopped in cubes and the grated tomato. Then, add the noodles and stir with the oil to mix everything. Add the broth (2 parts of broth every 1 part of noodles), the sweet paprika and the saffron. Before the noodles are cooked, decorate with the crayfish, prawns, mantis shrimps and mussels).

Valencian Paella

Ingredients for 4 people:

- ½ chicken
- ½ rabbit
- 500 gr. of rice Señorial of Cullera. Albufera variety
- 400 gr. of flat green bean
- 200 gr. of garrofó (local valencian bean)
- 100 gr. de tavella (local valencian bean)
- ½ ripe tomato
- 125 cc olive oil
- Salt
- Sweet paprika
- 4 threads of saffron



Put the oil and salt in a paella and stir it. When the oil starts heating, add the chicken and rabbit. Sauté the meat. Put the garrofó and the tavella in a pot with water and let them boil and set aside. When the meat acquires a light golden colour, we will move the meat to the outside of the paella and put the flat green beans in the center of the paella. Sauté the green beans over low heat for a couple of minutes, stirring constantly. Mix the meat and green beans and add the tomato. Sauté all the ingredients mixed until the tomato is fried. Then, add the paprika and the rice. Stir it. Add the garrofó and the tavella with the cooking water and add the saffron. We will raise the heat until the maximum intensity. Then, add salt if necessary and after 10 minutes, lower the heat and keep cooking for eight more minutes. Finally, take the paella away from the heat and let it settle for a couple of minutes.

Oven-baked rice

Ingredients for 4 people:

- 500 gr. of rice. Señorial of Cullera. Variety albufera
- Black sausage with onion
- 4 slices of bacon
- 1 head of garlic
- 300 gr. of chickpeas
- 1 ripe tomato, cut into four slices
- 200 gr. of turnip
- 8 slices of potato
- 1 pork's trotter
- 160 gr. of ribs
- 400 gr. of pork backbone
- 50 cc of olive oil
- Sweet paprika
- 4 threads of saffron
- Salt



Put the oil in a pot. Sauté the backbones and the trotter chopped into four pieces. When the meat turns golden, put the sliced turnip and stir. Add the paprika, the saffron and the chickpeas and cover all with water. Boil until the trotter, the turnip and the chickpeas are cooked. Discard the backbones. Keep the remaining ingredients aside. Put the rice in a flat clay pot. Add salt to the broth, if necessary. Pour the broth into the clay pot. Heat the oven to 374 °F. Leave the pot in the oven for 18 minutes. Then, take the pot out of the oven and let it settle for five minutes.

Vegetable Paella

Ingredients for 4 people:

- 250 gr. of cauliflower
- 2 red peppers
- 100 gr. of flat green beans
- 50 gr. of peeled peas
- 100 gr. of peeled tender beans
- 1 bunch of spring garlic
- 1 bunch of spinach
- 2 natural artichokes
- 2 ripe tomatoes
- 4 cloves of garlic
- 400 gr. of rice Señorial. Variety albufera.
- 3 cups of oil
- Saffron, paprika, salt
- 3 dl of water



Wash all the vegetables and cut them into pieces. Heat the oil in a paella and fry the vegetables in order. First fry the peppers, then remove the peppers from the paella and set them aside. Then, sauté all the remaining vegetables. Add the tomato and the chopped garlic. Sauté the rice with the vegetables and add the paprika and the water. Cook over maximum heat for 10 minutes. Then lower the heat and add the peppers. Cook for 10 minutes more. Finally, remove the paella from the heat and let it settle.