SEA RECIPE BOOK

VALENCIA

Mediterranean Pantry

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The Mediterranean Pantry: The Flavours of the Valencian Sea

Valencian gastronomy is a true reflection of the region's roots and the richness of its natural environment: the market gardens, the rice fields of l'Albufera, and of course, the Mediterranean Sea. The fishing tradition was born in the 13th century, in the days of King Jaume I and has survived to the present day, shaped by the fishermen's guilds and the recipes handed down from generation to generation. Today, the essence of that seafaring spirit can still be felt every day at Valencia's Lonja de la Marina fish market, when the boats unload their catch at sunset.

Every mouthful of Valencian fish has a story to tell. Like the unmistakable flavour of the *clòtxina*, [a shellfish similar to mussels and found only in Valencia] cultivated on floating rafts in the port of Valencia; eels, which echoes the soul of l'Albufera; or species such as sea bass, mullet and carp, which are evidence of the richness of fish farming in this land. In the municipal markets, the daily bustle of fresh produce and the lively buzz between between buyers and sellers keeps the links between sea and table alive, enhancing the pride in a Mediterranean diet that's part of the Intangible Cultural Heritage of Humanity.

This recipe guide is a tribute not only to that legacy, but also to the present, highlighting the work of all those who make it possible for Valencian fish to delight our taste buds: the fishermen, fish markets, and restaurants that are responsible for keeping the essence of the Mediterranean alive. Because in Valencia eating means sharing, making discoveries and enjoying a sea that both defines and unites us, and an Albufera where the traditional fishing of our ancestors lives on.

EEL

The eel is much more than just a fish: it's an icon of Valencia's fishing and culinary tradition. It was the star of the 1920s in the waters of l'Albufera, and no wonder. This eel not only reigns supreme in dishes like tasty all i pebre (garlic and pepper), it's also also travelled far and wide. When the Japanese market was suffering from a shortage of eels, ours were those that crossed oceans to conquer palates in other lands and keep the art of good eating alive.

El Poblet

An exceptional culinary experience in Valencia, where Luis Valls reinterprets the essence of the Mediterranean with an innovative, market-based cuisine that shows a firm commitment to La Terreta (the name locals use for the city of Valencia). Valls breathes new life into local produce, and elevates it to *haute cuisine.* The restaurant fuses tradition and the avant-garde, influenced by the sea, l'Albufera and the market gardens of Valencia. Each dish, masterfully executed by an exceptional team, stands out for refined textures, intense flavours and a respect for local ingredients. A gastronomic offering that celebrates the Valencian landscape and identity, combining creativity and passion.

Cañas y barro (Reeds and Mud)

INGREDIENTS

For the rice stock:

Verene rice	500 g
Water	3 litres

For the chard:

Chard leaves	5
Water	1.5 litres
Springs of Thyme	5
Sprigs of Rosemary	5
Black peppercorns	10
Bay leaf	1
Salt	10 g
Sugar	8 g

For the *barro* sauce:

Eel stock	200 g
Rice stock	100 g
Butter	50 g
Xanthan gum	1.7 g
Brown food colouring	0.2 g

For the dry *barro*:

Rice stock	250 g
Tapioca powder	20 g
Brown food	0.1 g
colouring	20 g
Albumin	12 g
Trisol	
Sugar	
Salt	

For the *cañas* sauce:

Eel stock	300 g
Hay	5 g
Tapioca starch	100 g
Water	200 ml

For the clay':	700 g
Clay (per serving)	*(300 g base + 400 g lid)*

METHOD

(01) For the rice stock: Cook for 1 hour over a low heat, drain and pass through a fine cloth strainer.

(02) For the chard: Blanch the leaves whole and cool. Boil the water with all the ingredients for half an hour with the salt and sugar. Cut the chard stalks into julienne strips. Add the stalks and boil for another half an hour. Strain the stalks. Covering with eel stock, and cook for 5 more minutes. Set aside.

(03) For the *barro* sauce: Bring both stocks to the boil and season with salt. Blend the stock with the xanthan gum and the colouring, gradually adding the butter. Set aside.

(04) For the dry *barro*: Place the cold rice stock and tapioca in a saucepan. When it comes to the boil, cook for 3 minutes, stirring all the time. Leave to stand in a cool place overnight. Adjust the quantities of salt and sugar. Whisk together with the rest of the ingredients until the mixture has tripled in volume. Stretch out on Teflon paper, and dry in a dehydrator at 55º C for 12 hours.

(05) For the *cañas* sauce: Dilute the tapioca with the water in a bowl and keep cold. Boil the eel stock and thicken with the previous base. Infuse the hay in this stock for 5 min.

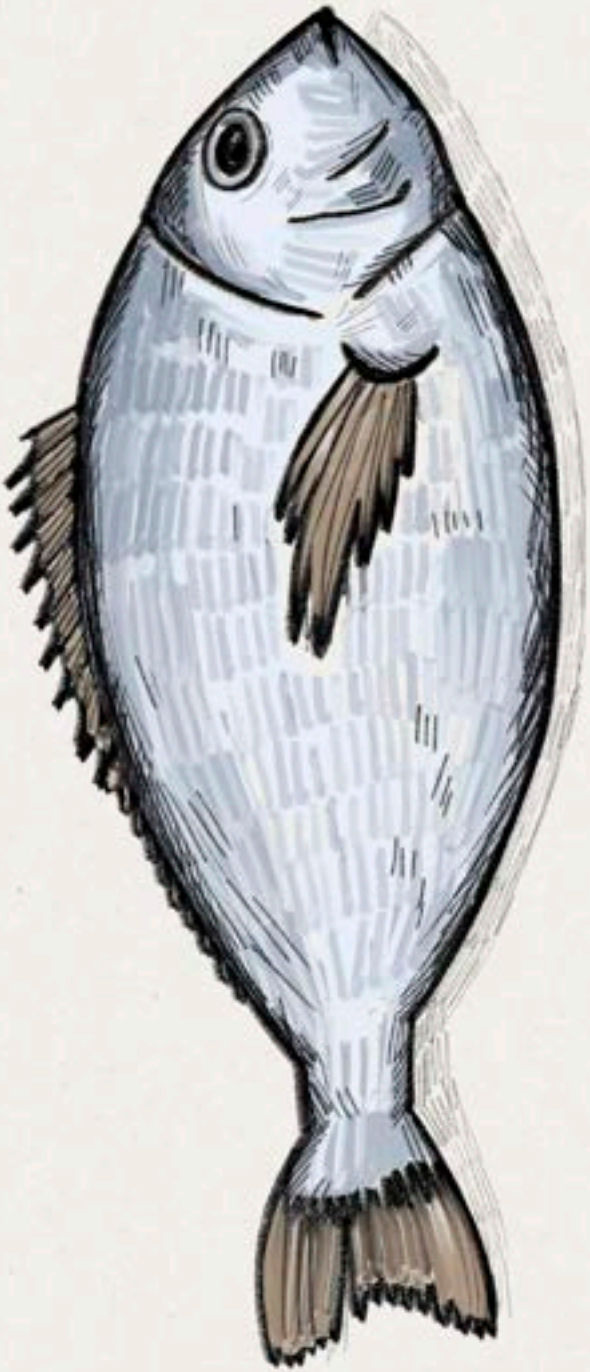
(06) For the clay Place a sprig each of rosemary and thyme on the clay base, a large chard leaf, and the eel loin, and cover with another chard leaf to form a papillote. Bake in the oven at 180º C for 15 minutes.

PLATING

(01) Prepare a dish with the *barro* sauce stamped on it and the dry barro meringues.
(02) Break the clay in front of the customer, take out the eel loins, arrange them on the plate and pour the *cañas* sauce over them.

SEA BREAM

Sea bream could be said to be the gold of the Mediterranean, and in Valencia we really know how to make it shine. Whether farmed nearby or wild caught off the coast, its white flesh stands out for its softness, making it the star of the show in many seafood rice dishes and roasts with lemon and local herbs. They say that if you try baked sea bream in La Malvarrosa, you'll never want to eat anything else.



La Marítima

At La Marítima, gastronomy and the sea are inextricably entwined. The restaurant's menu showcases the best of both the land and the sea: local, seasonal products, transformed into dishes that honour the essence and passion of our land. Rice dishes that capture the Mediterranean soul, matured meats, fresh fish and seafood straight from the market. To complement the food, the wine cellar offers around 130 carefully selected wines, with a particular emphasis on Valencian wines, which pair perfectly with the flavours of the cuisine.

Sea Bream with Green Gazpacho and a Hint of Coffee

INGREDIENTS

For the sea bream:

Sea bream	1
Coarse salt	

For the *pilpil*:

Fish collagen	120 g
Garlic oil	500 g
Parsley oil	100 g

For the green gazpacho:

Green pepper	300 g
Capers	25 g
Lime juice	25 g
Caper vinegar	25 g
Salt	5 g
Sunflower oil	125 g

For the green bean:

Green bean

For the powdered coffee:

Obulato	1
Espresso coffee	50 g

For the caper flower:

Capers
Oil for frying

METHOD

(01) For the bream: Clean the bream, fillet, scale, de-bone and set aside. Cover the sea bream loin with coarse salt and leave for 10 minutes. Clean thoroughly, cut into 80g portions and set aside until ready to use.

(02) For the collagen: Place the head of the bream in a saucepan with 50% of its weight in sunflower oil, add the garlic and cover well. Cook over a low heat for 2 hours. Strain, and leave to cool for 24 hours. Separate the collagen from the oil.

(03) For the *pilpil*: Place the collagen in a Thermomix, and emulsify on speed setting 2 for 3 mins. Add the garlic oil little by little so that it emulsifies. Add the parsley oil and season with salt. Emulsify well and set aside.

(04) For the green gazpacho: Blanch the green pepper for 1.5 minutes in boiling water. Cool quickly and strain. Dry thoroughly, and place in the Thermomix together with the rest of the ingredients. Blend at maximum speed for 3.5 minutes. Adjust the texture and strain through a fine sieve. Set aside until ready to serve.

(05) For the powdered coffee: Paint the *obulato* with reduced coffee. Leave on top of the oven to dehydrate. When dehydrated, rub into dust with your hands. Store in dry, airtight container until ready to serve.

(06) Cut the green beans into julienne strips. Blanch for 1 minute in boiling water. Sauté just before serving.

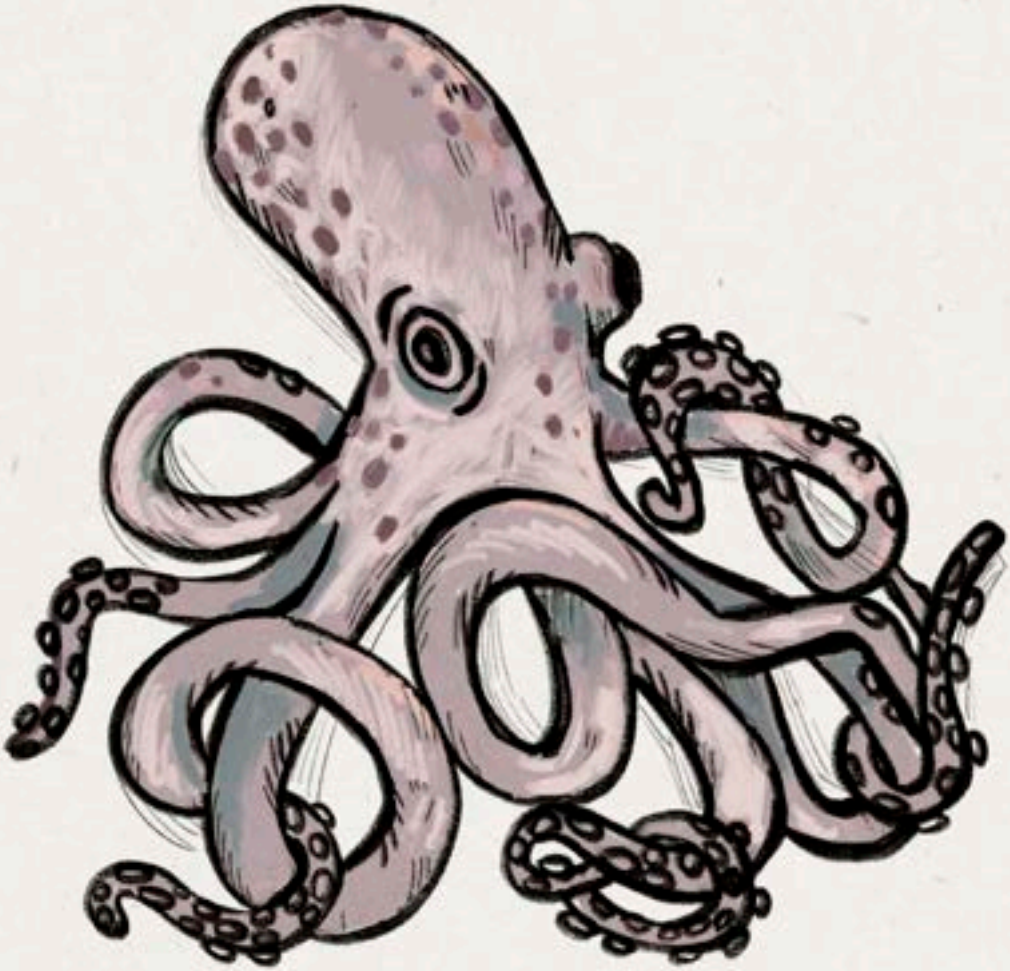
(07) For the caper flowers: Fry the capers in sunflower oil, place on paper and set aside.

PLATING

(01) Brown the sea bream in a wood-fired oven, skin side up, until perfectly golden. Finish in the oven at 130º C until cooked through - be sure not to overcook.
(02) Put the green gazpacho on the base of the plate and place the cooked bream on top.
(03) Coat the fish fillet with the parsley *pilpil*.
(04) Finish the *pilpil* with powdered coffee powder and caper flowers.
(05) Decorate with sweet alyssum.

OCTOPUS

In Valencia, the octopus has won its place under the Mediterranean sun. In the steaming paellas of El Palmar, it pairs perfectly with the mellowness of the rice. In the tapas on offer at the Central Market, it shines with the simplicity of the truly authentic, showing that sometimes a single a bite can capture the essence of the sea. So this coastal traveller has become an essential part of Valencian cuisine.



Apicius

Apicius symbolises the most refined - and at the same time most honest - vision of gastronomy. Their cuisine is characterised by pure flavours, distinctive aromas and respect for traditions that are skilfully reinterpreted. The whole team share a deep commitment to local produce, working with care to bring out the best in each ingredient. Their approach is based on seasonal, natural Mediterranean cuisine, serving meticulously crafted dishes that convey the passion and rigour that define their philosophy.

Octopus, artichoke and butifarrón (Pork sausage)

INGREDIENTS

(!) For four people:

Large tentacle of Mediterranean octopus	1
Salt	
Pepper	
EVOO	
Artichokes	500 g
Roast chicken jus	
Bobal red wine	
Red grapes	
Salad leaves	*(a few)*

METHOD

(01) Wash the octopus tentacle thoroughly under running water.

(02) Steam for 2 hours at 95º C until tender. Set aside.

(03) Clean the artichokes, leaving only the hearts, cook *sous vide* with a pinch of salt and EVOO.

(04) Reduce the wine until thick and concentrated, add a little roast chicken juice, and then the seedless grapes.

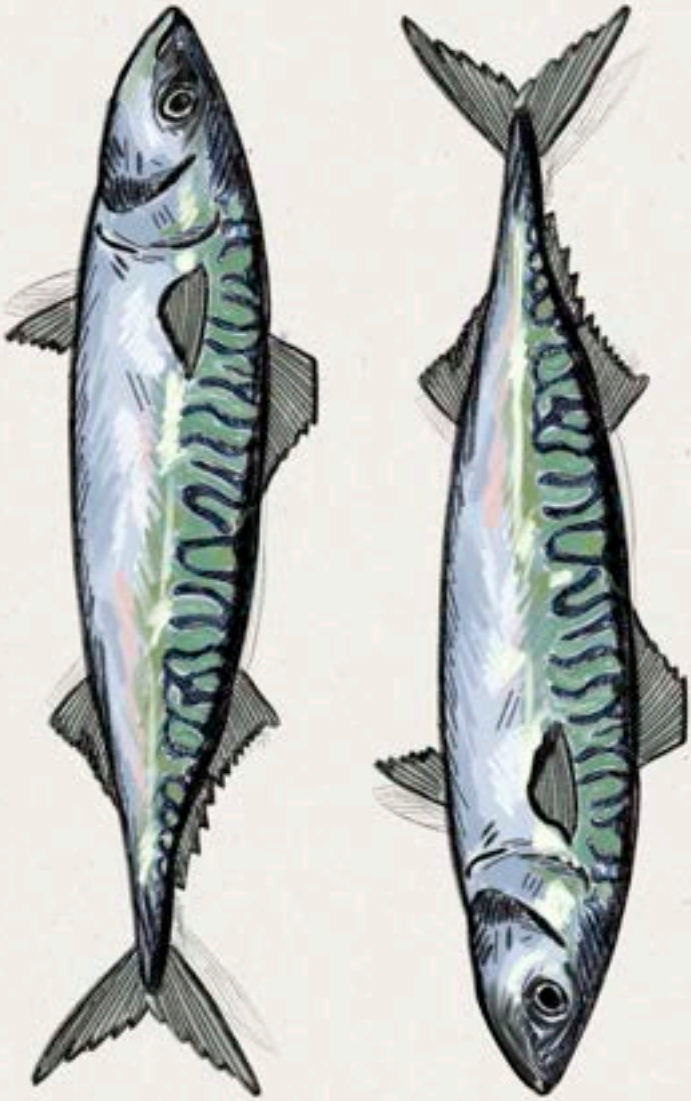
(05) Cut the sausage into thin slices, preferably using a slicer

PLATING

(01) Cut the octopus into portions and reheat in the oven.
(02) Arrange the pieces of octopus on the plate with the artichokes.
(03) Add the slices of *butifarrón*.
(04) Finish with some tender shoots.
(05) Serve the octopus with the glossy, well-reduced Bobal jus.

MACKERE

Mackerel is a true jewel of the sea that needs no introduction. Its intense yet delicate flavour makes it the ideal key ingredient in so many dishes. In Valencia it has a privileged place on the table, always fresh from the fish market. On the palate, it's light but full of character, with those delicious healthy fats that enhance every mouthful. Paired with a good Valencian white wine, mackerel becomes a simple, honest feast, bursting with flavour.



Fierro

The most personal and audacious statement by Carito Lourenço and Germán Carrizo, who, after seven years of hard work, have redefined *haute cuisine* with a vision that fuses their roots and the local environment. Through a journey between territories, tradition and evolution, they create their own gastronomic universe in search of new taste memories. Their cuisine reinterprets the local with links to a deep connection with its origins, combining technique, identity and the avant-garde to offer an outstanding and transformative experience.

Cured Mackerel with Pickled White Asparagus and Collaret Peanut Cream

INGREDIENTS

For the vegetable stock: (either home-made or a good quality shop-bought one)

Carrot	1
Leek	1/2
Onion	1/2
Celery stick	1
Clove of garlic	1
A small piece of ginger (optional)	
Water	1.5 litres

For the peanut cream:

Valencian peanut powder (or any good quality unsweetened peanut powder)	80 g
Slices of day-old bread	2
crusts removed)	75 ml
Whole milk	100 ml
Vegetable stock	80 ml
Sunflower oil	1 *(tsp.)*
White vinegar	1/2
Clove of garlic	
Salt to taste	

For the pickled asparagus:

Thick white asparagus spears	1 jar
Water	1 glass
Tsp. salt	1 *(tsp.)*

(!) Optional: a dash of vinegar for a yeasty touch.

For the cured mackerel:

Fresh mackerel fillets	2
Tbs. fine salt	3 *(tsp.)*
Tbs. sugar	3 *(tsp.)*
Extra virgin olive oil	
Fresh rosemary	1 *(sprig)*

METHOD

(01) Prepare the vegetable stock [if you're not using ready made]: Peel and chop the vegetables. Sauté them lightly in a little oil. Add the water and simmer for 1 hour. Strain and set aside.

(02) Make the cream using *cacao de collaret* (a native Valencian variety of peanut) In a blender or food processor, mix the peanut, the bread soaked in milk, oil, stock, vinegar, garlic and a pinch of salt. Blend until it has a smooth, creamy consistency. Taste and adjust the salt or vinegar if desired.

(03) Pickle asparagus [quick version]: Cut the asparagus into thin strips or to your liking. Mix the water with salt (and a splash of vinegar if you want a sharper touch) and leave the asparagus sit in this liquid in the fridge for a few hours.

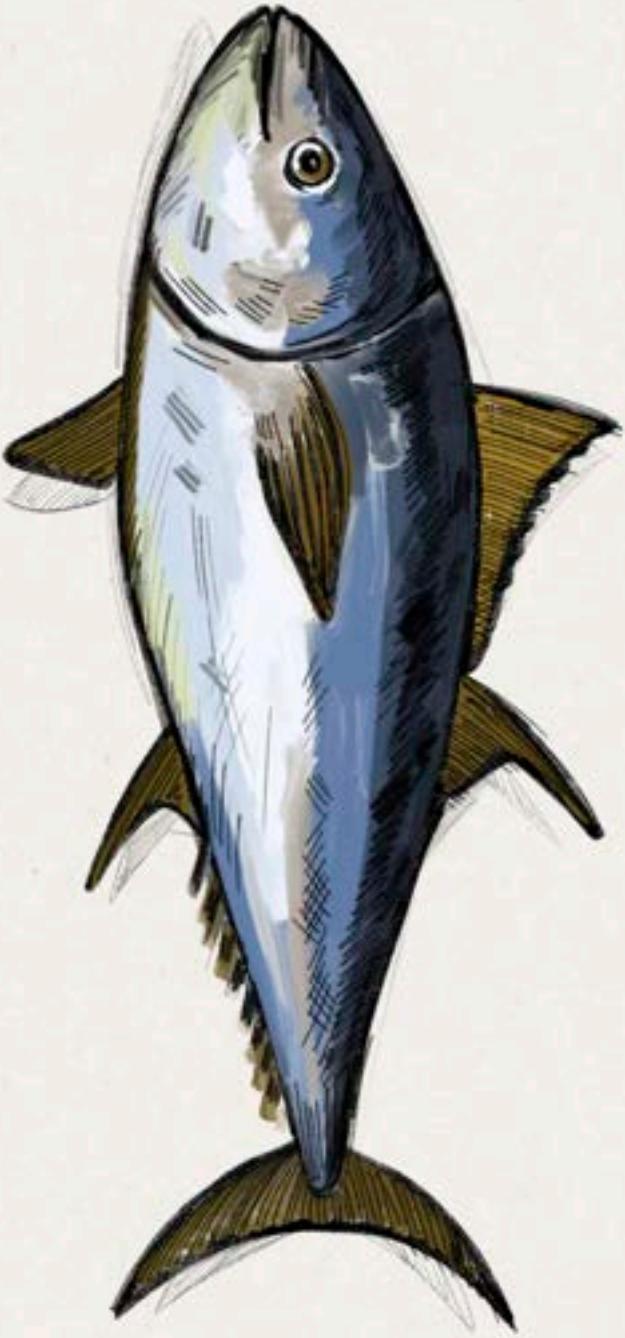
(04) Curing the mackerel: Mix the salt and sugar together. Cover the fillets with this mixture and leave to marinate in the fridge for 4 hours. Then rinse well under the tap, dry with paper towels and place in a plastic food container, cover with olive oil and a few rosemary leaves. Leave to marinate in the fridge for at least 12 hours (preferably overnight).

PLATING

(01) Place a base of peanut cream on the bottom of the plate.
(02) Carefully arrange the drained strips of pickled asparagus on top.
(03) Add the cured mackerel fillets, sliced or whole according to preference.
(04) Finish with a drizzle of oil from the mackerel marinade and a few flakes of salt.

TUNA

Tuna is the gladiator of the sea, and in Valencia it has a flavour of both history and the avant-garde. From the old almadraba (method of fishing for tuna) to the most popular signature dishes, tuna is synonymous with strength, tradition and versatility. Raw, marinated or salted - Valencia offers you all the options to enjoy this fish with one of its typical dishes, la titaina.



Bar Tonyina

Located in the heart of Valencia, the Bar Tonyina is a place that's able to combine tradition and modernity with one ingredient as the star of the show, as well as offering an outstanding gastronomic experience in a welcoming atmosphere full of character. Known for its nautical style and a décor full of features reminiscent of the sea, this bar has become a popular spot for both Valencians and visitors looking for authentic flavours and friendly service. As the name suggests, *tonyina* - tuna in English - is the house speciality.

Tuna tartar

INGREDIENTS

For the tartar:

Gherkins	30 g
Capers	30 g
Ponzu vinegar	50 g
Soy sauce	200 g
Wholegrain mustard	30 g
Oyster sauce	200 g
Sriracha sauce	50 g

For the wasabi mayonnaise:

Wasabi powder	75 g
Water	125 g
Mayonnaise	200 g

For the spirulina rice paper wafer:

Rice paper wafer	1
Spirulina	0.5 g
Sunflower oil	C/s

For plating:

Tuna, finely chopped using knife	100 g
Tartar dressing	40 g
Crunchy seaweed snacks	2 g
Wasabi mayonnaise	6 g
Spirulina rice paper wafer	1

METHOD

(01) For the tartar: Chop the pickles (gherkins and capers) with a knife. Add the rest of the ingredients, and whisk until smooth.

(02) For the wasabi mayonnaise: Mix the wasabi powder well with the water, and blend into a paste. Mix the wasabi paste with the mayonnaise and set aside.

(03) For the spirulina rice wafer paper: Fry the rice wafers in sunflower oil when the temperature reaches 180-200ºc (smoking hot). Once fried, add a little spirulina powder and set aside.

PLATING

(01) Finely chop the tuna using a knife.
(02) Add 2 tablespoons of the dressing, and stir until fully incorporated.
(03) Place the crispy rice in the middle of the plate.
(04) Add the tuna tartar.
(05) Finish the dish with the seaweed snacks and the wasabi mayonnaise.

CLÒTXINA

The Valencian clòtxina, (a small Mediterranean mussel) often confused with mussels, has been farmed since the 19th century in the waters near the city, is smaller and a deeper orange, as well as having a more intense flavour than mussels. They're in season in the months without "r", from May to August, when they're harvested from the Valencian bateas (rafts) and arrives fresh and tasty on our tables.

Casa Montaña

An emblematic corner of Valencia where good wine, good food and local history are intertwined. With more than a century and a half of tradition, this cosy space retains its essence as a meeting place, conjuring up a whole world of sensations. With a selection of carefully chosen wines and quality products, Casa Montaña continues to be a benchmark in Valencian wine and culinary culture, where past and present coexist in harmony.

Steamed Valencian clòtxinas

INGREDIENTS

Clòtxinas	16
Lemon	1/4
A little water	

METHOD

(01) Clean the *clòtxinas* by carefully removing the beard and gently removing any fuzz adhering to the shell.

(02) Place the *clòtxinas i*n a casserole dish large enough for them to cook evenly.

(03) Add a very small amount of water, to help to generate enough heat to slightly open the shells as quickly as possible.

(04) Cover the pan and steam for 2-3 minutes until they start to open.

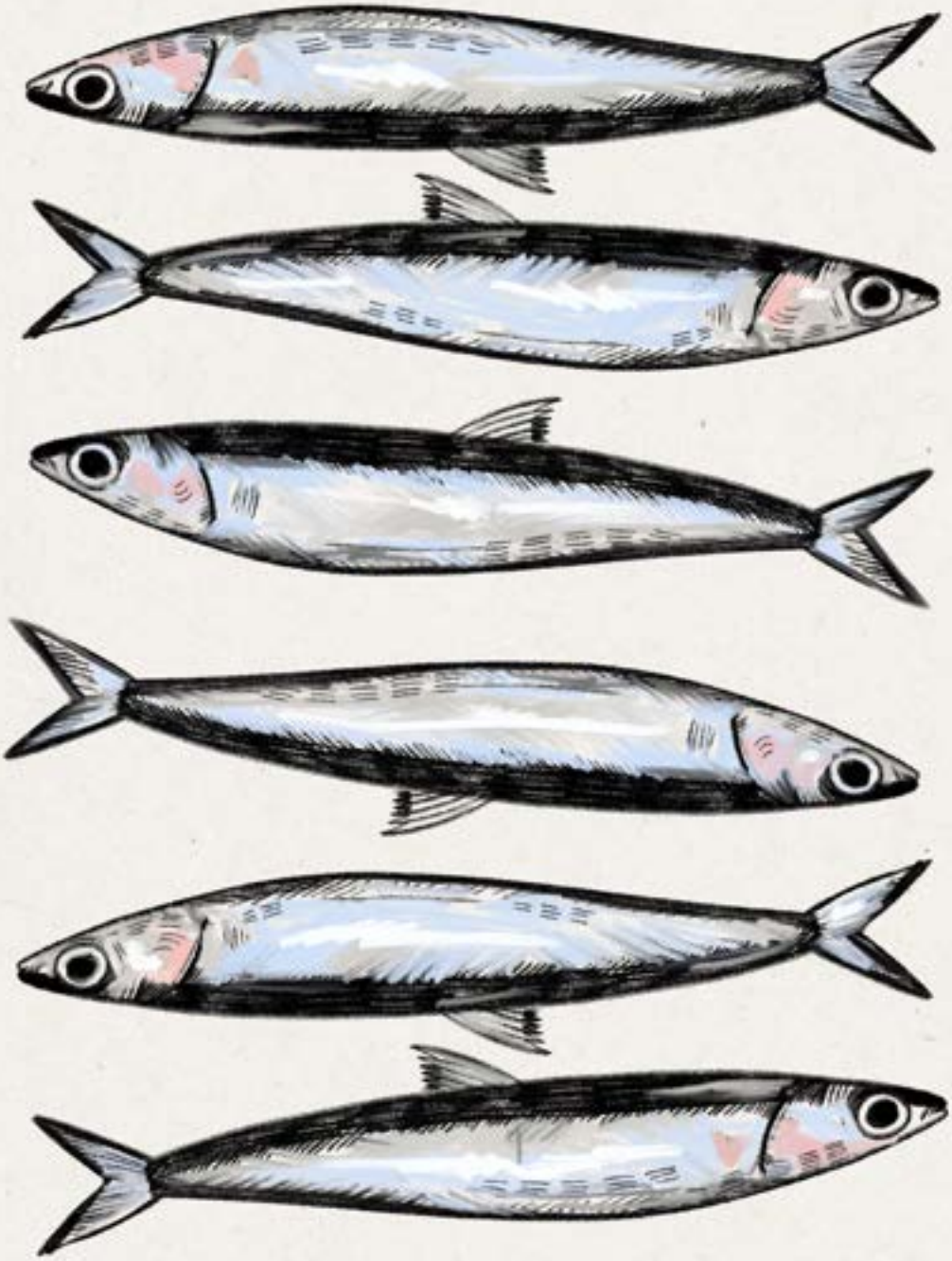
(05) Once half-opened, finish the open fully by hand.

PLATING

(01) Carefully place on the plate with the cooking liquor and a quarter of a lemon to squeeze over if desired.

ANCHOVIES

The anchovy is a migratory fish with as many names in Spain as there are ports; cured in salt it's called 'anchoa' and when it's marinated in vinegar it'is called 'boquerón' ". Wherever you are, in the city of Valencia, the scene is easy to imagine: anchovies in vinegar, the sun on a café terrace and the company of friends or family. The perfect setting.



La Sastrería

This restaurant was once a tailor's shop where sailors ordered their uniforms. Now, the place is reinterpreting this heritage with a cuisine that combines product, tradition and technique. The décor, with local ceramics and nautical details, pays homage to the neighbourhood and its history. With a menu of tapas and dishes that celebrate fresh produce, it offers gastronomic experiences in two settings: a space with an open kitchen, evoking the sea, and another with high tables inspired by the typical Cabanyal façades. A culinary journey with a seafaring spirit.

Anchovies, causa and citrus marinade

INGREDIENTS

Anchovies	1
Fried bones	1
Causa (Peruvian cold mashed potato)	8 g
Citrus pickling marinade	10 g
Pickled red cabbage	5 g
Paprika oil	2 ml
Chives	0.5 g

METHOD

(01) Clean the anchovies, pickle, and set aside the bones.

(02) Dehydrate and fry the bones

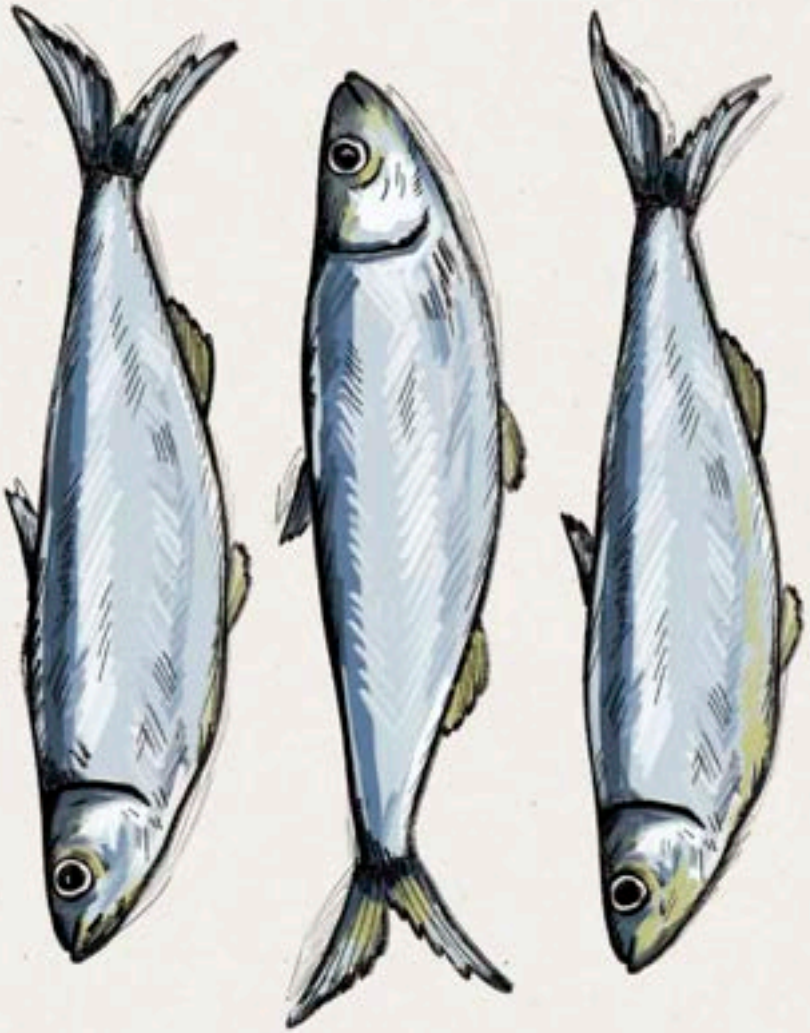
(03) Put 10g of *causa* and the anchovies on top.

(04) Place the red cabbage on top.

(05) Garnish with paprika oil and chives.

SARDINES

Eating sardines is a simple pleasure; cooking them is an art. Roasted, grilled, filleted or marinated, the ways to enjoy them are as varied as they are irresistible. Always appetising when simply prepared, they're best enjoyed in a relaxed way, with no need for cutlery and almost always served accompanied by a fresh seasonal salad. Typical of the summer, at their best between May and October, sardines bring the unmistakable flavour of the sea and the Valencian sea breezes to every dish.



La Salita

Located in a historic palace in the heart of Ruzafa neighbourhood, the restaurant's chef Begoña Rodrigo brings her gastronomic vision to life with perseverance and passion. The restaurant combines elegance and authenticity, with spaces that include an outdoor terrace, two indoor floors and a wine cellar with original beams that retain the soul of the building.

With deep roots in the region, Rodrigo works hand in hand with local farmers, transforming the best products from the Valencia's market gardens into technically complex creations full of personality. A project that celebrates tradition through innovation, each dish is turned into a tribute to its roots.

Seared Sardines with Smoked Aubergine and Sardajo

INGREDIENTS

For the seared sardines:

Sardines	1 kg
Salt	1/2 kg
Sugar	1/2 kg
Rice vinegar	100 g
Water	100 g

For the aubergine purée:

Aubergines	3
Potato	1
Smoked butter	40 g

For the *sardajo:*

Cloudy oily fish stock	1 litre
Galangal	75 g
Kaffir lime	3 leaves
Stem of lemongrass	1
Red chilli	1
White wine vinegar	50 g
Toasted almonds	130 g
Garlic, germ removed	1 clove
Salt	C/s
Olive oil	80 g
Xanthan gum	5 g

METHOD

(01) For the seared sardines: Clean and bone the sardines. Soak in salt and sugar for 13 minutes. Gently wash the sardines with a trickle of water. Dry thoroughly. Make a marinade with the water and vinegar, and marinate the sardines for 20 minutes. Remove from the marinade, dry and set aside until ready to cook.

(02) For the aubergine purée: Cook the aubergines and potatoes on the barbecue, wrapped in aluminium foil. Peel and mash the potatoes. Season with salt and pepper stir in the smoked butter. Remove the flesh from the aubergines and mix with the mashed potatoes. Season with salt and reserve in a piping bag.

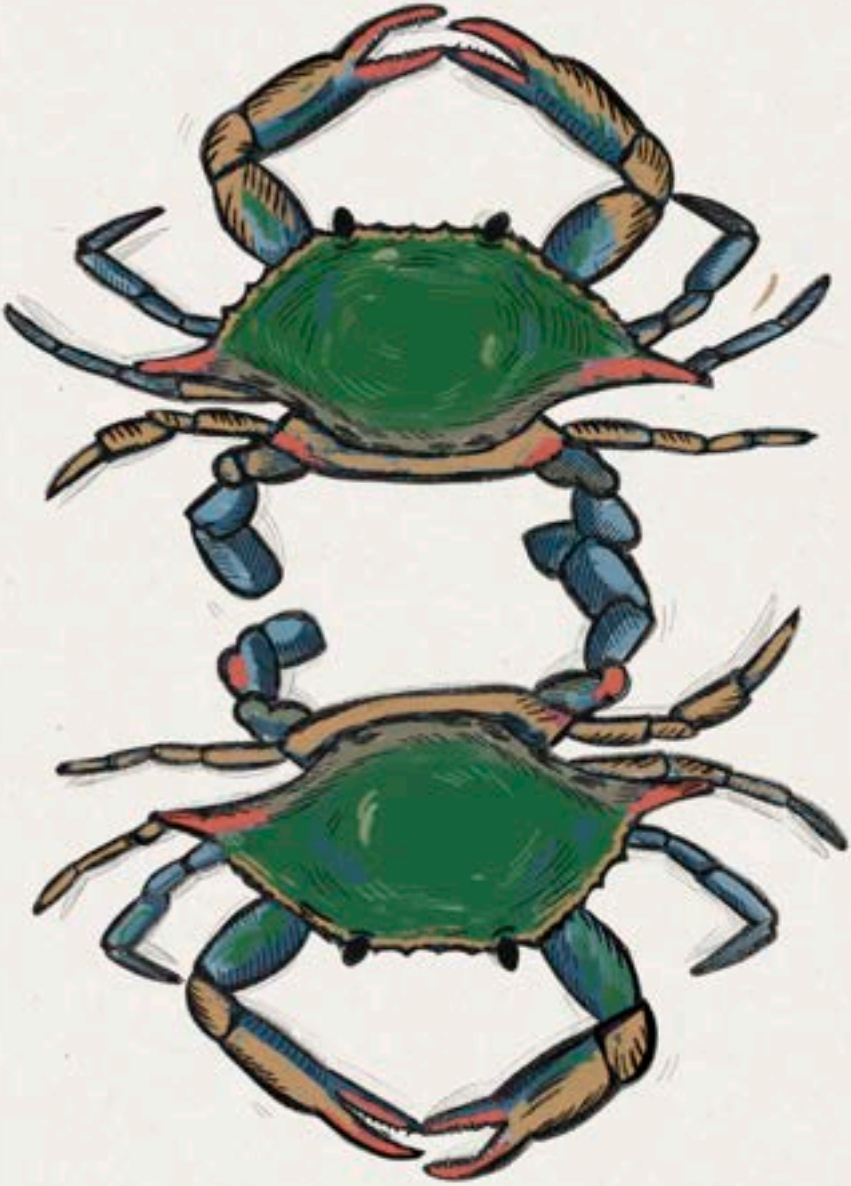
(03) For the *sardajo:* Infuse the cloudy stock with the galangal, kaffir lime leaves, chilli and lemongrass. Bring to the boil. As soon as the stock comes to the boil, remove it from the heat and leave to infuse for 5 minutes. Strain, and add the rest of the ingredients. Blend in a Thermomix and set aside in the fridge until needed.

PLATING

(01) Place a few dots of mashed potato in a circular pattern. Arrange pieces of sardine on top and sear with a blowtorch.
(02) Finish with well chilled *sardajo.*
(03) Add a touch of freshness with some pickled spring onions.

BLUE CRAB

Although the blue crab is not native to our waters, it's here to stay. Its sweet, intensely flavoured meat has conquered hearts in Valencian kitchens, and the blue crab has found its place among our dishes. It has become a star in fideuàs and rice dishes, adding an unexpected touch to traditional recipes. Valencia opened its kitchens to the blue crab, and today it's part of our tradition.



Bon Aire

Here you can experience rice dishes and Valencian traditions with all the five senses. Located in the Albufera area, this family-run project, led by chef Raúl Magraner, combines history, local ingredients and passion in every dish. With a cuisine rooted in local gastronomy, the menu revives classic recipes, reinterpreting them in new ways. Today, the third generation of the family continues the legacy: Elena Marco who's in charge of front of house, and award-winning paella chef Borja Marco are keeping the essence of Bon Aire alive, with the same affection that inspired its name.


J.SENDRA
COSECHA PROPIA

Paella with L'Albufera Blue Crab

INGREDIENTS

Use a 15-litre pot for the *fumet*

Carrot	1
Leek	1
Onion	1
Tomato	1
Mix of small fish (*morralla* in Spanish)	250 g
Mantis shrimps	250 g
Crabs	250 g
Monkfish head	250 g

For the rice in a 55 cm paella pan

(!) For four people:

Rice (the J-Sendra or Albufera variety)	440 g
Cauliflower	1
Onion	1
Garlic	3 cloves
Garlic shoots	200 g
Salt	20 g
EVOO	200 g
Sweet paprika	40 g
Grated tomato	250 g
Saffron or food colouring	
Prawns	275 g
Pepper	1/4 *(tsp.)*
Blue Crab pieces (each weighing approx. 300 g)	4

METHOD

(01) For the stock: Lightly brown the previously chopped vegetables in a large pan with a good splash of olive oil. Add the mix of small fish, the mantis shrimps, crabs and monkfish heads. Sauté everything together for a few minutes to extract all the flavour, and fill the pot, but ensuring that it won't overflow when it boils. Simmer over a medium heat for 30 to 40 minutes, skimming from time to time. When done, strain the stock to remove any sediment and keep it warm.

(02) For the *sofrito*: Heat the olive oil in a paella pan, sear the prawns and set aside. Add 4 crabs, and fry over a low/medium heat so that they release their juices. Once well seared, place them around the edges of the paella pan, leaving the centre free. First sauté the finely diced onion together with the previously chopped garlic cloves and shoots. Fry the garlic shoots well if you don't want it the flavour to overpower the stock. When everything is browned, add the grated tomato and cook for a few minutes until concentrated. Add the cauliflower broken into small florets, and fry for a few more minutes. Add the sweet paprika and saffron, stirring quickly so that it doesn't burn. Season to taste with salt and pepper.

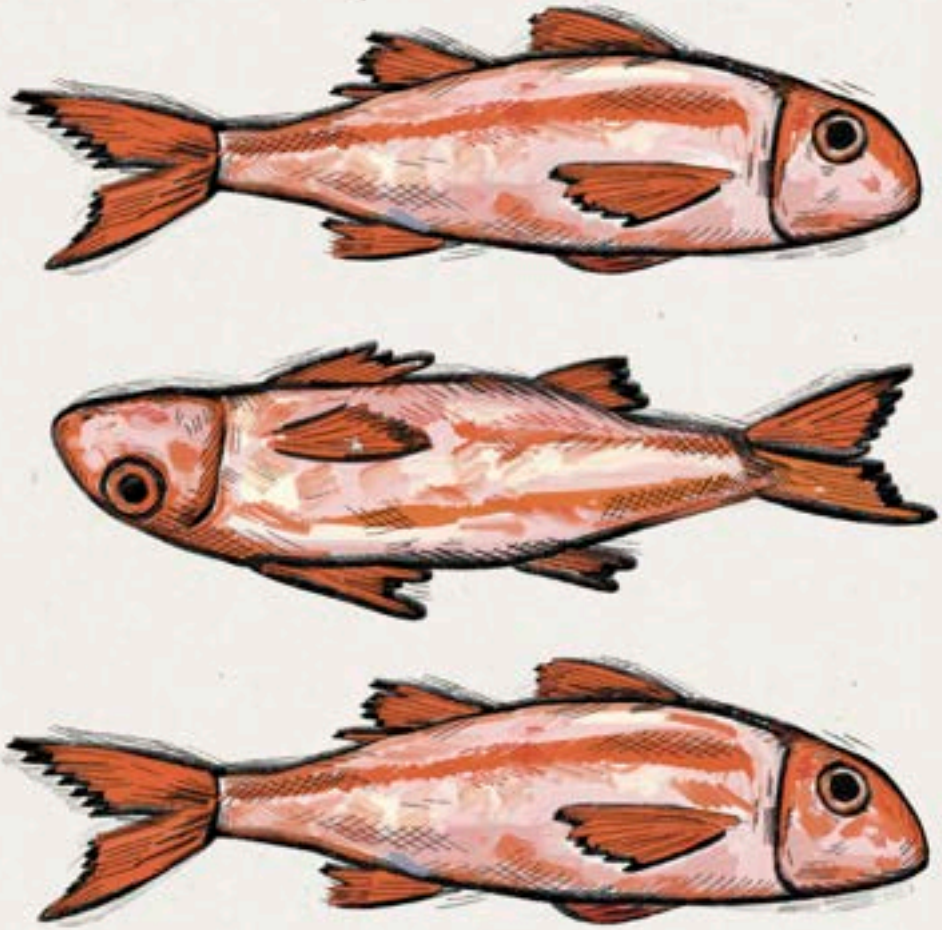
(03) For the rice: Pour the rice into the paella pan and cook for a few moments, stirring well so that it absorbs all the flavours. Then add the hot stock. For a 55 cm paella pan, you'll need approximately 3 parts stock to 1 part rice, (around 1400 cl of stock). Cook on a high heat for the first 8-10 minutes, and then lower the heat to medium-low, leaving it to cook without stirring for a further 7-8 minutes depending on the variety of rice used. When the stock has reduced and you start to see the rice grains, check the seasoning and adjust if necessary. Remember that after this point you won't be able to add any more salt, as it wouldn't incorporate evenly. Add the reserved prawns. Leave to cook until the rice is tender. Leave the paella to rest for 5 minutes before serving.

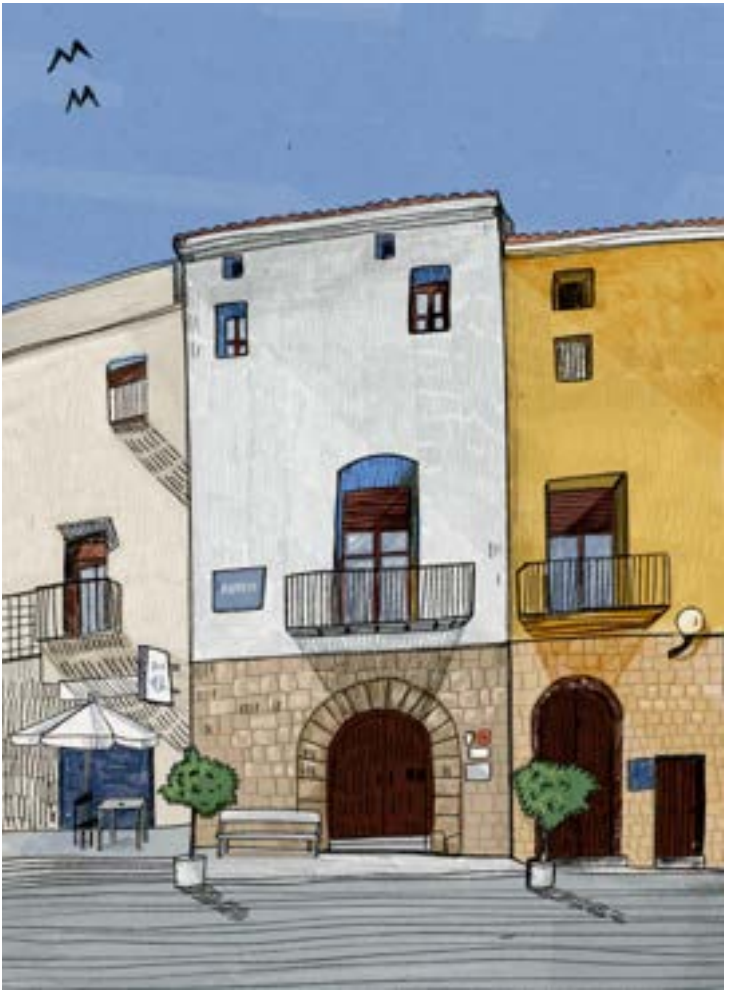
PLATING

(01) Distribute the crab so that they're clearly visible, removing any grains of rice that may be on top, distributing evenly.
(02) And now all you have to do is enjoy it.

RED MULLET

The red mullet, a small fish that hides among the rocks, is the unsung hero of Valencian cuisine. Despite its many bones, it's revered by connoisseurs, as those bones themselves, together with the coral scales and white flesh imbue rice stocks and suquets with an authentic taste of the sea. It's a fish that brings to every dish the scent of summer and sunsets so recognisable in El Cabanyal neighbourhood.





Arrels

Chef Vicky Sevilla is working on her highly personal gastronomic project on these premises located the historic stables of a medieval palace in Sagunto. A space that combines historic architecture and contemporary décor, the restaurant offers a culinary experience where local produce, tradition and the avant-garde come together in every dish.

Arrels stands out for its signature cuisine, a reflection of the talent and innovative character of Sevilla, who became the youngest chef in Spain to achieve this prestigious award. A gastronomic benchmark with personality in every dish.

Red Mullet all i pebre

INGREDIENTS

For the *all i pebre:*

Garlic bulbs	3
Chilli pepper	1
Sweet paprika	1/2 *(tbsp.)*
Red mullet livers	C/s
Potato cut into pieces	0.300 g
Red mullet stock	2 litres
Salt	
Pepper	

For the potatoes:

Potatoes	3
Olive oil	1
Thyme	1/2 *(tbsp.)*
Garlic	C/s

For the red mullet fumet:

Mirepoix	
Trimmings and bones	
Fried tomato	C/s
Olive oil	C/s

For the garlic chips:

Garlic bulbs

For the red mullet:

Red mullet
Sugar
Salt

METHOD

(01) For the *all i pebre* (garlic and chilli pepper): Sauté the garlic with the chilli, add the potato and liver. Sprinkle with the paprika, quickly add the fumet, leave to reduce, strain and texturise*. Season with salt and pepper.

(The potato itself can be used as a thickener if you wish)

(02) For the potatoes: Either dice the potatoes or scoop out potato balls. Confit in the oven, covering with oil, salt, thyme and garlic.

(03) For the red mullet fumet: Sauté the vegetables in the oil and sauté the tomato. Add the water and allow to reduce. Strain and set aside.

(04) For garlic chips: Thinly slice the garlic. Fry over a low heat Set aside for final plating.

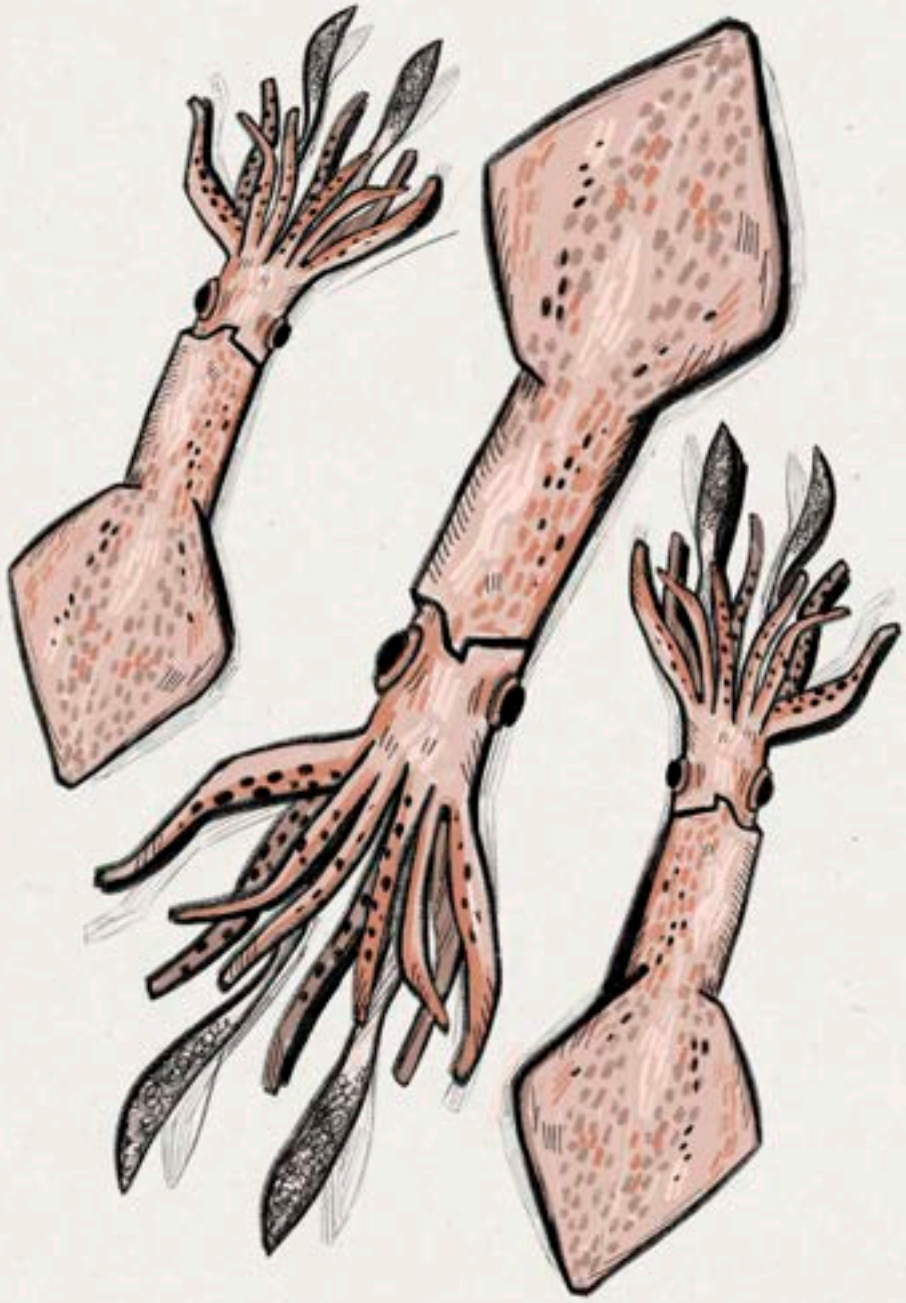
(05) For the red mullet: Cure the red mullet on the underside with equal parts salt and sugar for 10 minutes. Clean, and set aside. Divide into portions.

PLATING

(01) Put the textured *all i pebre*, 3 potato balls,
3 pieces of red mullet (this can either be seared on the spot or raw) and some garlic chips on the plate.

SQUID

Fried, grilled or stuffed, squid is a product with infinite possibilities that's already established itself as an essential part of the Valencian culinary DNA. A classic for a variety of tapas dishes, and even the the ink is used in making some of the tastiest rice dishes in Valencia. What's more, you'll find squid in a typical local lunch in the form of bocadillos de calamares - squid sandwiches.



Lienzo

Art and gastronomy come together under the direction of chef María José Martínez and expert sommelier Juanjo Soria. Lienzo stands out for avant-garde cuisine that reinvents local products by using avant-garde techniques complemented by a heightened artistic sensibility. This is a restaurant that has been recognised for its commitment to sustainability, and one that is listed in international guides thanks to an innovative approach to plant-based cuisine. A true gastronomic benchmark that balances excellence, creativity and respect for the land.

Crispy Squid in its Ink

INGREDIENTS

Fresh squid (medium size)	2
Sachet of squid ink (ask your fishmonger for one)	1
Egg	1
Sunflower oil	200 ml
Small piece of ginger	40 g
Clove of garlic	1
Pickled gherkins	4 or 5
Plain flour	100 g
Water	100 ml
Salt	
Apple cider vinegar	
Sunflower oil for frying	

METHOD

(01) Prepare the squid 'noodles': Clean the squid: separate the tube from the body and legs. Save the legs for another recipe. Open the tubes like a book, and remove the skin. Cook the squid tubes in a saucepan of boiling salted water for about 5 minutes until opaque and tender. Leave to cool. Cut into thin strips, as if making noodles. Set aside.

(02) Make the ginger, garlic and seafood mayonnaise: Peel and chop the garlic and ginger. Fry in a pan with a little oil over a low heat until soft and golden. In a blender or mixing bowl, place: one egg, 200 ml sunflower oil, the fried garlic and ginger and a tablespoon of hot water to which a little concentrated fish or light fish stock can be added if desired. Blend everything together like mayonnaise until creamy. (If desired, strain to make smoother)

(03) For the quick pickled gherkins: Finely chop 4 or 5 gherkins. In a bowl, mix together: 125 ml water, 125 ml apple cider vinegar and a tablespoon of salt. Place in a jar with a lid, add the gherkins and liquid, and leave to stand in the fridge for at least 1 day. (If you don't have time, you can use gherkins from a jar, simply by chopping them)

(04) For the squid ink crisp: In a bowl, mix 100 g flour, a sachet of squid ink, 100 ml water and a pinch of salt. Mix well until there are no lumps, and then either transfer to a bottle or use a spoon. Heat a non-stick frying pan with a drizzle of oil over medium-high heat. Pour some of the mixture into the pan and let it bubble and turn into a kind of biscuit/cracker. When dry and crispy, carefully remove and place on absorbent kitchen paper.

SKATE

Skate, although often overlooked, is highly valued for its versatility in the kitchen. It looks intimidating, but its delicate flavour, gelatinous texture and the fact that it has very few bones make it the star of stews and restaurant menus. A flat fish with a humble tradition but great depth of flavour.

Riff

Chef Bernd Knöller, born in Germany but Valencian at heart, has consolidated his career in the gastronomic sector in Valencia with a commitment to constant evolution. His commitment to reinvention has led him to transform the premises, giving it a modern and dynamic atmosphere, where the open kitchen and a wraparound bar allow diners to enjoy the creative process first hand. It was love that first brought Knöller to Valencia, and that same passion is reflected in his cuisine: a creative and personal interpretation of Mediterranean gastronomy, strongly featuring fish and seafood selected directly from the fish market and prepared with great skill.

Skate with Black Garlic, Hazelnuts and Spinach

INGREDIENTS

(!) For four people:

Small skate	1
Black garlic	4 *(cloves)*
Chicken stock	100 ml
Hazelnuts	250 g
Olive oil	
Sherry vinegar	
Spinach	

METHOD

(01) Clean and fillet the skate, cut into portions, and set aside.

(02) For the black garlic sauce: Peel 4 cloves of black garlic and blend with 100 ml chicken stock to create a smooth sauce.

(03) For the hazelnut *ajo blanco:* Roast 200 g hazelnuts. Mix with 2 tablespoons of sherry vinegar, 80 ml of olive oil, salt and water until the desired texture is obtained.

(04) For the spinach: In a frying pan, wilt a bunch of spinach with a little fish stock and salt.

(05) For the skate: Steam the skate for 2 minutes in a steamer.

PLATING

(01) Brush a line of the black garlic sauce onto the plate.
(02) Place the spinach on top, a spoonful of the *ajo blanco*-hazelnut sauce on one side, and followed by a few pieces of skate on top.
(03) Finish with a sprinkling of crunchy chopped hazelnuts over the top.

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