

# Paella and Rice Region of Valencia

## Paella and Rice Region of Valencia

**Average:**

No votes yet



Others

[Close](#)

Despite the culinary diversity of Valencia, one has to admit that rice monopolises most menus, becoming an inevitable reference point. Quite rightly the Valencian food critic Antonio Vergara states that "the Spanish Mediterranean is like a tiny China. The difference is that our methods of cooking rice are much more entertaining, more colourful, and more pleasing to the eye than those of China".

The repertoire of Valencian rice dishes is by no means a monotonous succession of paellas - that humble yet exquisite dish from the "huerta" or market gardens of Valencia that, by popular demand, was exported from typical farmhouses in the country to invade eating houses, seaside stands and open-air restaurants along the Malvarrosa beach in Valencia and the Portichol and Albufereta beaches in Alicante in the late 19th century.

The lineup of specialities currently on offer at restaurants in the city, at rice restaurants near the seashore and at picnic stands on the beach are difficult to classify in a simple list. First, a division should be made between rices (paella) and rice stews (caldo) cooked in calderos, pucheros, peroles and cazuelas (varying types of metal or earthenware casseroles). There are also soft, spongy rices made in earthenware casseroles like arròs al forn (ovenbaked rice)

and arrs amb costra (oven-baked rice with an omelette crust), whose recipes are incredibly similar to that of the arrs en cassola al forn described in a 16th-century Valencian cookbook called the *Libre de Coch*, by Robert de Nola (1520).

## Paella as a ritual [1]



Paella valenciana [2]

Paella is the greatest symbol of **Valencian cuisine** and probably Spanish gastronomy as well, famed throughout the world. Its origin, like all humble dishes, comes...



Fideuà of Gandia [3]

The most typical dish of Gandia is called *Fideuà*, it is essentially *Paella* using thin noodles instead of rice. This dish is such important that every summer the city of Gandia host...



Arroz Caldosos con Bogavante (Rice with lobster) [4]

This is undoubtedly one of the **most delicious rice dishes** prepared in the **Region of Valencia**. A sweet dish where the rice shares the spotlight with the lo...



-



Arroz negro (black rice) <sup>[5]</sup>

A **classic Valencian rice dish** that takes its colour from the squid ink used during preparation. Cooked in the same way as paella, it absorbs all the flavour of the cuttlefish to become the s...



Paella de Marisco <sup>[6]</sup>

Seafood is one of the great gifts offered by the **Valencian coastline** to lovers of fine food. And clearly, if we're talking about **gastronomy in the Region of V...**



## Rate and share

### Average:

No votes yet



Others

Close

- [Top](#)
- [Back](#)

- [Cookies policy](#)
- [Legal notice](#)
- [Contact us](#)
- [Sitemap](#)
- [Newsletter](#)

R

