

Fideuà of Gandia

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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 hosts the traditional Fideuà International Contest, where chefs from restaurants all over the world take part. h cooks from restaurants the world over participate.

For:

4

Ingredients:

- **Ingredients for the stock:** 1.5kg rockfish or small fish from Gandia's fish market, 200 gm. tomatoes, 1 onion, 1 *ñora* (spicy red pepper typical from the Region of Valencia), 1 leek, 1 carrot, parsley, 100 ml. virgin olive oil.
- **Ingredients for the Fideuà of Gandia:** 500 gm. anglerfish, 6 red prawn, 6 Norway lobster, 200 gm. chopped tomato, 1 grated onion, 30 gm. sweet paprika, 600 gm. thin noodles (no.3), 150 ml. olive oil, saffron thread, 1 garlic clove.

Elaboration:

Stock preparation: Wash the fish, the vegetables and chop it. Put a bit of virgin olive oil in a skillet. Once the oil is hot, add the rock fish and small fish and fry lightly. Add the vegetables and fry lightly. Add 5 litres cold water. When it starts to simmer ^[1], skim it and let simmer for 40 minutes. Strain and set aside.

Preparation of the Fideuà de Gandia: Put oil in a skillet and turn heat to medium. Once it is hot, add the red prawns and the Norway lobsters fry lightly and set aside. Add the chopped garlic and the grated onion. Once it gets brown, add sweet paprika and the tomato, stir so that it doesn't burn. Add the anglerfish, the saffron and about 2 litres of fish stock (previously

prepared). Add the thin noodles, taste and adjust seasoning (salt and saffron) if necessary. It is important to cook over high heat during the first five minutes. This type of noodles needs 10-12 minutes cooking time. Add the shrimp and the Norway lobsters at the last 3 minutes. Let it rest during 5 minutes.

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