

Entrees



Entrees

Average:

No votes yet



Others

Close

One chapter worthy of special mention are the typical appetisers served before the main meal, which in the form of salmueras and salazones -just like pork sausages and other meat products- are none other than ancient preparations intended to preserve food by salting or drying, saving today.

There are many products still preserved today as they were centuries ago, as shown by archaeological remains found in settlements along the shores of Valencia - where Phoenicians, Carthaginians and Romans once lived and traded, particularly near Benidorm and La Vila Joiosa. Today, one can buy very tasty dried salted tunny, blue-mouth rock fish, bonito and little tunny, in the form of dried salted tunny trunk (tonyna de tronc) or belly (sorra), mojama (dried fish), huevas (roe), bull (belly meat), budellet (tripe), and espineta (gills). These are often added to salads, or boiled (bullit), lightly fried or stewed (borreta, pebrereta, pericanas) - all worth trying.

Similar preserving is carried out on local meats as well. Pork sausages include black botifarres (blood sausage), llonganissa (pork sausage), long, thin Easter sausage called llonganissa de Pascua, white sausages called blanquets, red-hot chorizos, and the typical sobrasada (red sausage spread) from the Marina district. All these can be eaten either as is, or fried, or as ingredients in rice dishes and stews. Many of them are unique to a particular area, of Moorish influence, using herbs from the local mountains, plus cinnamon, nutmeg, dried fruits and nuts, and aniseeds.



Starter - Borreta de melva (Frigate mackerel stew) [1]

A dish intrinsically linked to **local cuisine** from the north coast of Alicante [2], such....



Coca farcida [3]

One of the **most popular recipes** with different variations, which can be found in many ovens and bakeries all around the Region of Valencia. It is baked flour and...



Marinated tuna with 7 spices [4]

Delicious marinated tuna, a traditional recipe but with a touch of oriental spices. Perfect for lovers of fish and salted dish.



-



Roasted scallops with artichokes and sweetbreads ^[5]

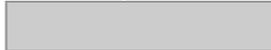
The flavors of the sea and the land come together in this original recipe, capable of satisfying the most demanding palates. The recipe is for four people.



Rate and share

Average:

No votes yet



Others

Close

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

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

© Turisme Comunitat Valenciana, 2019. Todos los derechos reservados.