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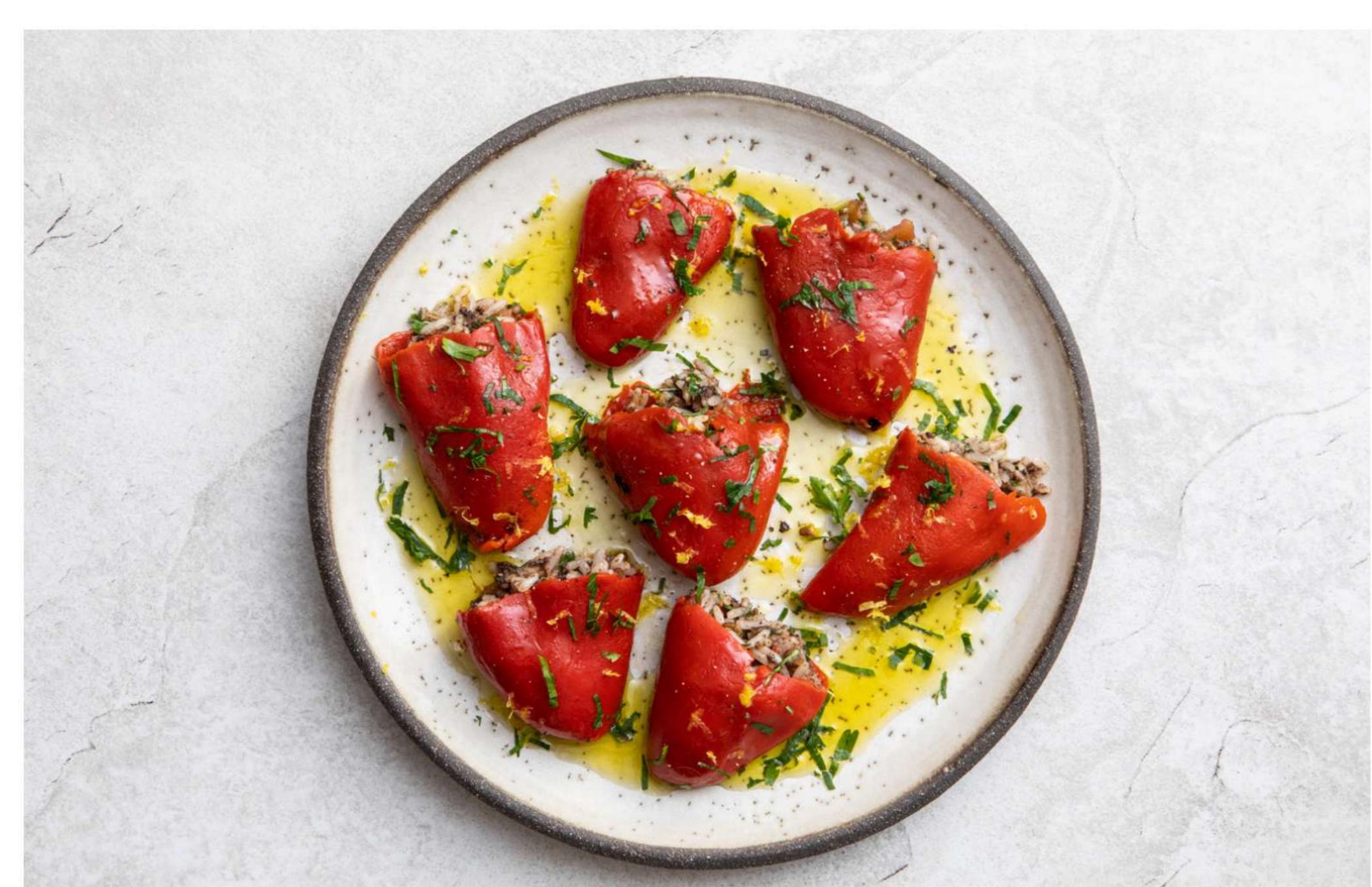
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Piquillo peppers with black pudding and rice

by GBC Kitchen





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The famous Spanish piquillo peppers are perfect stuffed with a mixture of black pudding, tomatoes and paella rice. Piquillo peppers are very mild and have a slightly smoky flavour, as they are roasted before being skinned, so don't worry about them being too hot.

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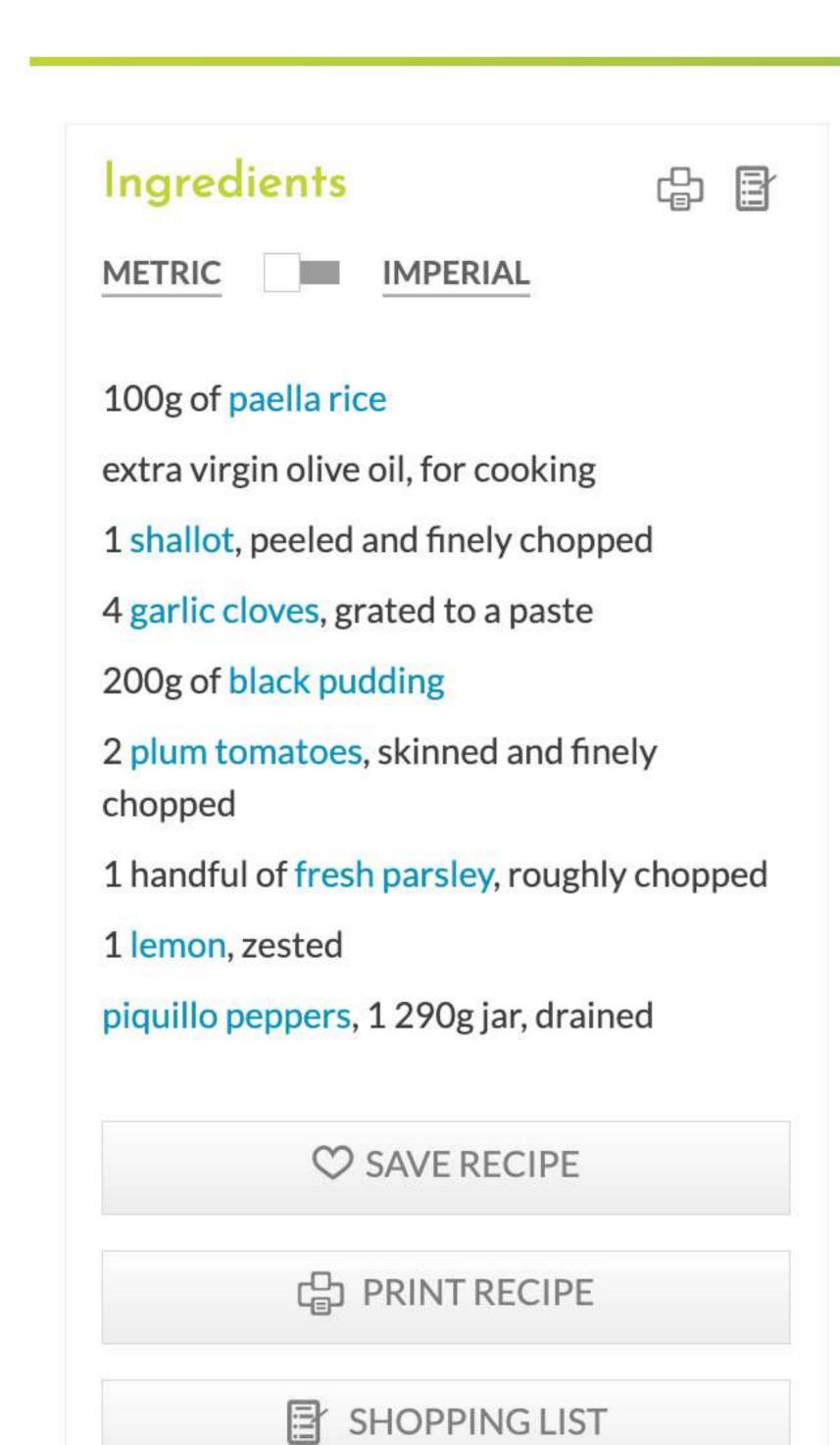
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Cook the paella rice in a small, covered pan with 250ml water on a medium heat for 20-30 minutes. Once tender, turn off the heat and let the pot sit with the lid on

100g of paella rice

Meanwhile, place a frying pan over a medium-high heat. Add the olive oil, and once hot add the shallot and garlic. Cook for 5 minutes, or until the shallot is soft but not browned

extra virgin olive oil, for cooking

1 shallot, peeled and finely chopped 4 garlic cloves, grated to a paste

Add the black pudding and tomatoes to the pan and cook for 5-10 minutes more, or until the tomatoes have started to soften and break down

200g of black pudding

2 plum tomatoes, skinned and finely chopped

4 Add the cooked rice and half of the parsley and lemon zest. Stir well until evenly combined

1 handful of fresh parsley, roughly chopped

1 lemon, zested



Stuff the rice mixture into the drained piquillo peppers

piquillo peppers, 1 290g jar, drained

Serve the stuffed peppers on a platter drizzled with extra virgin olive oil, and scattered with the remaining parsley and lemon zest





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