

Arròs Negre and Mejillones al Ajillo

by Lemon Drop from A Recipe Reborn



Mejillones al Ajillo (Mussels with garlic sauce)

US	Ingredients	Metric
1	egg yolk	1
3 cloves	garlic, minced	3 cloves
1 tbsp	water	15 mL
1 tbsp	lemon juice	15 mL
½ cup	vegetable oil	120 mL
½ cup	extra-virgin olive oil	120 mL
	salt and pepper to taste	
1 pound	mussels, cleaned	454 g
3 sprigs	parsley, finely chopped	3 sprigs

1. In a blender, blend the egg yolk, garlic, water and lemon juice.
2. Slowly stream in the vegetable oil until it is fully emulsified.
3. Slowly stream in the olive oil until it is fully emulsified
4. Season the sauce with salt and pepper to your taste.
5. Clean the mussels and remove their beards.
6. Fill a medium pot fitted with a steamer part way with water, bring it to a boil and then set the heat to low.
7. Steam the mussels until all the shells are open, about 5 minutes.
8. Remove the pot from the heat and allow the mussels to cool slightly.
9. Remove the top shells and spoon a small amount of sauce onto each mussel.
10. Garnish each mussel with a sprinkle of chopped parsley.

Arròs Negre (Black rice)

US	Ingredients	Metric
½ cup	extra-virgin olive oil	120 mL
1	onion, finely diced	1
5 cloves	garlic, minced	5 cloves
1	red pepper, finely diced	1
1	cubanelle pepper, finely diced	1
1 tsp	ground paprika	2 g
1 cup	tomato purée	236 mL
1 + ½ tsp	squid ink	7.5 mL
½ cup	white wine	120 mL
1 pound	bomba rice	454 g
5 + ½ cups	fish/seafood broth	1300 mL
	salt and pepper to taste	
	cooked seafood of your choice	
10	sugar snap peas	10

1. In a large wide pan set over medium heat, cook the onion, garlic and peppers until they start to brown, about 10 minutes.
2. Add the paprika and the tomato purée and cook until the tomato reduces slightly, about 5 minutes.
3. Add the, ink, wine and rice and stir them to fully distribute the ink.
4. Cook the rice until all the liquid is absorbed, about 2 minutes.
5. Set the heat to medium-high, add the broth and cook the rice for 10 minutes.
6. Season the rice with salt and pepper to your taste.
7. Set the heat to low and cook the rice until the liquid is absorbed and the rice is cooked but still slightly firm, about 10 minutes.
8. Remove the pan from the heat, cover it with a cloth and let it sit for 5 minutes.
9. Serve the rice and garnish it with seafood, pea pods and mussels.

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