



INGREDIENTS for 4 people

50gr stone bass fish
2 squids
4 ink-fish
4 mussels
8 prawns
1/2 red pepper
2 garlic cloves
200g rice
1 pack of squid ink
1 dcl. Tomato sauce
1 teaspoon sweet paprika
1 fish broth
5 spoons of olive oil

BAILY'S BLACK RICE

PREPARATION

Cut the garlic and red pepper in small cubes.

Heat the pan, and when it is hot, put the olive and add the garlic and red pepper. Cook for a couple of minutes.

Rise the temperature and add the squids and the ink fishes cut in slices.

Cook for 5 minutes at hot temperature and add the tomato sauce and squid ink.

Low the power to medium, stir, and add 1 teaspoon of sweet paprika. Stir again and add straight away the fish broth. (if the paprika burns becomes too sour and spoil the dish).

Rise the power to maximum, and let the broth boil.

When it boils, add the rice while stirring, and low the power to medium when it boils again.

Let everything cook together for about 15 minutes.

Add the mussels and the prawns spread along the pan, and let it cook for 5 more minutes.

Turn off the fire, and let it rest for 5 more minutes. Be patient.

Decorate as you like.

Enjoy it!