

## Rice of Zamora style



### Provincia

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Zamora

### Ingredients

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- 1 onion.
- 1 turnip.
- 200 g of pork 'chichas'
- 1 ear and a snout.
- 100 gr of ham.
- 6 tablespoons of butter or oil.
- 500 g of rice.
- Parsley.
- Oregano.
- Thyme.
- Paprika from Villalpando.
- 3 cloves of garlic from Zamora.
- Bacon in thin slices to cover it.

### Preparation method

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Clean the ear and the snout, and cut it into small pieces. In a pot, melt the lard; put the turnip, onion, garlic, parsley, oregano and thyme to cook. Next add the ground meat of ear and snout. Cover it with abundant water and let cook until it is tender.

In a pan, fry gently the rice with meat and ham with a little oil. Add a little bit of paprika and straightaway mix with what is boiled in the pot. If you need more broth add the necessary water. Once it is about to be ready, withdraw from the heat and cover it with slices of bacon or pancetta.

Previously we light the grill of the oven, and when it is red, put the frying pan to transform the bacon into scratching. Remove and it will be ready to serve.