

Chanfaina



Provincia

Salamanca

Ingredients

250 g of lamb livers.

250 g of lamb tripe.

6 small lamb trotters.

250 g blood of lamb.

250 g of rice.

1/2 teaspoon of paprika.

1 clove of garlic.

2 boiled eggs.

2 onions (depending on size).

5-6 grains of black pepper.

1/2 teaspoon of cumin.

A few grains of fennel.

4 bay leaves.

Salt.

Olive oil.

1 glass of white wine.

Optional a little tomato sauce.

Preparation method

Wash the tripe and put them in a pot with water up to half, add the bay leaves and a pinch of salt and let cook about 45 minutes. Then drain the tripe and chop.

In a frying pan, fry the onion slowly and when it is almost poached, add the livers until browned, next add the paprika. Add to the mixture a little water, which may be from the cook of the lamb's trotters, and the tripe and a little white wine and salt, mixing well.

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Then add a crushed of chili pepper, pepper, cumin and garlic in a mortar and with a little hot water, remove everything to add to the dish.

When it starts to boil again, add the lamb's trotters, the tripe and blood cut into cubes, leaving it cook for five minutes until everything is mixed; then we can add the rice, and leave to low heat for 15 minutes.

Right after, remove from the heat and let stand 5 minutes. Serve in the pot, with the boiled eggs cut in half moon as ornament.