

## AJO PESCADOR Recipe courtesy of Adolfo Muñoz. Restaurante Adolfo (Adolfo Restaurant). Toledo

### Ingredients (6 diners)

1 1 ½ kg river eel  
1 kg potatoes  
25 *La Mancha saffron* strands  
4 ripe tomatoes  
3 roasted red peppers  
3 g salt  
3 litre water  
Extra virgin olive oil  
2 black garlic cloves

### Preparation

Clean and wash the eel. Set aside the head and bones. Chop the flesh into portions of approximately 25 grams.  
Boil the eel head and bones in salted water for about twenty minutes. Strain the stock and set aside in a saucepan.  
Thoroughly wash the potatoes and then peel. Boil the potato peel in salted water for about five minutes. Remove from the stock and set aside.  
Remove the stalks from the tomatoes and peppers and roast in an oven for about thirty minutes at 220°C.  
When cool, crush the tomatoes and peppers and also the seeds but not too fine so that there are chunks and then set aside.

Finely crush the saffron strands and add to the previously obtained fish stock. Also add the water in which the potato peels were boiled and, if necessary, top up with water.  
Cut the potatoes into bite-size portions and leave to cook in the *La Mancha Saffron* stock.  
Two minutes before it is cooked, add the tomatoes, peppers and fish.  
Remove the saucepan from the heat and remove the potatoes which are then placed on the bottom of a dish, the eel on top, salt and add a good drizzle of extra virgin olive oil.

<sup>1</sup>Adolfo Muñoz suggests using a garnish sliced Las Pedroñeras black garlic which will, also, add a sweet touch to the dish.

<sup>2</sup>Another recommendation from Adolfo Muñoz is to make a concentrated infusion from which we will use the required quantity and the rest, set aside in the refrigerator for other preparations.

