



Fideua - a new take (garlic/butter)

The story goes that somewhere along the Mediterranean coast (Valencia by all counts), a fishing boat cook set out to make the usual onboard meal for the crew: a paella using fish from the day's catch. Turns out there was no rice, so he substituted "fideos", a type of thin pasta, and "fideua" was born.

Recently I tried another take, more or less based on the Italian Aglio e Burro. It turned out great. Here's the recipe.

Ingredients

1 cup "fideos" or other small, thin pasta. Orzo or thin spaghetti (chopped) work well.

2 or 3 cups stock (veg, chicken, beef, water + boullion cube) heated.

2 cloves garlic (finely chopped)

Butter, salt, pepper, cayenne pepper (or saffron, tumeric, pimentón)

1 tbsp Philadelphia cream cheese

White wine

Preparation

Cook garlic in 2 tbsp of butter on medium heat.

When the garlic is tender, add the pasta and let it brown just a little.

Add the salt, 1 cayenne pepper (crumbled) and a splash of wine.

Add a cup of the hot stock, stir, cook on medium. Add stock as needed, and stir like risotto.

When the pasta is "al dente" (depends on the type of pasta), check for salt, correct as needed, stir in the Philadelphia.

Remove from heat, if it seems a little dry, stir in some stock - the pasta will continue to absorb liquid, so a little extra won't hurt... Cover and let it rest for a few minutes. **Done.**

Note:

1. Sour or heavy cream works in place of the Philadelphia, either give the dish a nice creamy texture.
2. As an added extra, grate some cheese on top before serving.
3. A good splash of soy sauce at the end livens things up, especially if it needs salt.

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