

Finestrat, facing the sea and anchored to the ground, have adapted their cuisine to perfection with what it offered and offers its surroundings. The Mediterranean flavor spiced with special touch and unmistakable huertanos products and mountain have made this locality is known for its good food.

The Mediterranean has always been renowned for the richness of its cuisine, which is defined by a

perfect combination of fresh, quality products that are presented to guests as a pleasure for the palate adjusted to a very healthy diet. So Finestrat, a volcano gourmet culinary delights with a simplicity that makes the local identity.

Finestrat gastronomic offer meets all the needs you can imagine, in their more than 50 eateries can enjoy all the charm of

Mediterranean cuisine, from seafood restaurants and international bars and ice cream artisans in the area of the beach, the most popular franchises and national international trade area polygon or restaurants and local cuisine mountain town.

To learn all about it with information about location, price, type of food and phone, see the section of bars and restaurants in the 'Search'.

#### TYPICAL RECIPES OUR CITY

##### AMB ARROS fesols I NAPS.

Ingredients for 4 people:

125 grams of beans  
2 pads and 3 turnips  
50 grams of spinach  
100 grams of pumpkin  
2 potatoes and 1 tomato  
200 grams of rice  
1 manitol, ribs and bacon  
1 sausage  
4 cloves garlic  
1 ñora

Salt, oil and saffron

Preparation:

Soak beans overnight. Chop the ingredients and incorporate in pot with water until covered. Prepare a snack with ñora, tomatoes and garlic and add to pot. cook for an hour and add the rice, saffron and salt.

##### COCA TURNED

Ingredients for the dough:

Flour  
Water  
Oil  
Sal

Ingredients for filling:

Fried sardines  
Swiss chard, boiled  
Fried Cabolla  
Black pudding  
Melva

Preparation:

Bring water to boil and blanch the flour with a pinch of salt. add olive oil.

Extend the mass obtained making a cake. Spread the filling over each cake and cover with another cake. Brush the surface with olive oil and paprika. Bake for 20 minutes at 200 degrees.

#### ARROS A BANDA

Ingredients for 4 people:

1 kilo of fish and seafood bouillon varied.

6 medium potatoes

2 ripe tomatoes

1 onion

600 grams of rice

2 cloves garlic

1 sprig parsley

Saffron

Sal

Preparation:

It trocena and sauté potatoes with onions and tomatoes. Add a little salt and water. Cook over medium heat for 30 minutes. Add fish, reduce heat and keep cooking for 15 minutes.

Once the soup, fry in a frying chopped ripe tomato, garlic cloves and parsley. Add saffron to taste and fish stock.

When it starts to boil, fry the rice, add water and cook until

reduce the broth may be added at the end of cooking seafood such as lobsters or shrimp.

This delicacy usually served with salsa 'all i oli' (garlic and oil), essential in the cuisine of the Costa Blanca.

#### CARVED pebreres

Ingredients for 4 people:

200 grams of green pepper into small pieces match.

A ripe tomato

200 grams pumpkin

2 slices day-old bread

A ñora

3 cloves garlic

25 grams of almonds

Oil

Sangatxo 100 grams of tuna (previously desalted)

Parsley and salt.

Preparation:

Sangatxo desalination for 30 minutes. Fry in an iron pot the flower peppers ay sliced and set aside.

In the same oil used, saute the chopped tomatoes and add the squash, potatoes, and sauteed peppers and sangatxo. Bake in the caldoque off.

In a separate pan fry the almonds and slices of bread, add the pepper and mash along with the parsley, salt and garlic. Add water and let simmer for 30 minutes and tiempi keep on enjoying one of the most acclaimed delicacies of Mediterranean cuisine

Finestart is leading port.