

Traditional Spanish Paella

Ingredients

Serves 10 - 12 generously

Sofrito (makes 2 - 3 cups)

50ml extra virgin olive oil

2 teaspoon sherry vinegar

1 large ripe tomato, halved

2 long red chilli with seeds, halved

1 red capsicum, quartered

2 garlic clove

1 Spanish onion, quartered

6 long stems thyme, leaves plucked

8 stems mint

½ cup coriander roots & stems, chopped

½ bunch flat leaf parsley, chopped

1 pinch saffron threads

1 tablespoon sweet paprika

2 teaspoon hot paprika

1 tablespoon smoked paprika

1 teaspoon flaked sea salt

Paella

¼ cup (60ml) olive oil

1 Spanish onion, finely diced

600g Calasparra rice

2 cup sofrito

1.5 - 2L chicken stock

1 large red tomato, diced finely and 125ml tomato

passata OR 400g can cherry tomatoes

2 Spanish chorizo sliced

500g free range chicken thigh fillets (cut into 8) or

firm white fish or mix

1kg Mussels, beards removed

1kg Squid, scored, cut into rectangles

2 cups fresh or frozen peas

To serve

limes or lemons cheeks or wedges

Coriander & parsley leaves, chopped

Method

PREP ahead. Read the entire recipe and get all ingredients ready.

1. For the sofrito, combine ingredients in blender or food processor and blitz until smooth. Measure out 2 cups and freeze the remainder for another day.
2. Prepare seafood, chicken and chorizo.
3. Rinse Calasparra rice.
4. Put the stock in a pan on the stove and bring to the boil.
5. Place the paella pan, or heavy based frying pan, on the stove over medium - high heat. Splash with olive oil and sauté Spanish onion & garlic cloves for 10 minutes or until translucent.
6. Add rice and stir well to coat.
7. Add the sofrito and cook over medium heat until fragrant (2 minutes.)
8. Add 1 cup hot stock and bring to the boil. Reduce and simmer gently for 5 minutes, stirring with a wooden spoon. Add the second cup of hot stock. Stir frequently.
9. Add diced tomato and passata or can cherry tomatoes. Stir through & cook 5 minutes. Continue adding stock gradually until rice is almost cooked. Add half cup stock and chicken, cook for 5 minutes, stirring once or twice.
10. OK! Get your plates ready and sit your guests at the table. Chop remaining herbs. Slice cheeks from limes.
11. Add mussels, stir. Add squid and peas. Stir for about 2 minutes and turn heat off. Squid and mussels should be just cooked and not rubbery or overdone. The mussels will be open but may look a little raw. This is OK. They will continue to cook. Stir a few times.
12. Meanwhile, cook chorizo in hot pan until golden and scatter over the top of the paella.

To serve

Spoon Paella into bowls, ensuring everyone gets a good combo of seafood & chicken. Garnish paella with parsley, coriander, chorizo & lime cheeks. Take to the table in the pan. Serve with crunchy bread and a crisp green salad with a lime vinaigrette. 🍴