

## Paella Perfect

A great paella for 6 people, this recipe comes from our Sydney based Spanish importer, Nomad Feasts, who also makes the fabulous chorizo sausage we sell.

### Ingredients

1.3L chicken stock or water  
1 whole onion  
½ tsp saffron threads – crumbled  
600g chicken thigh fillets with bone left in  
300g pork neck, sliced to 1cm chunks  
½ cup of olive oil  
200g chorizo, cut into ½ cm slices  
300g medium green prawns, mostly shelled but with some left whole  
690g of paella rice  
1 ½ cups green peas  
Dry Spanish sherry (fino)  
Salt to taste  
Freshly ground black pepper to taste  
350g mussels in the shell  
300g calamari cut into rings or squares  
1 tspn sweet smoked paprika  
150g piquillo peppers – seeded and sliced  
2 lemons

### Sofrito

2 cloves garlic, finely chopped  
2 red capsicum, roasted, peeled and sliced  
1 tblsp of tomato paste  
8 tbsl chopped parsley

### Picada

2 cloves garlic  
Handful of parsley  
Pinch of salt  
Dash of olive oil



### Method

Heat the stock with the saffron and whole onion, cover, reduce heat and simmer for 15 mins.

Remove the onion and keep the stock warm.

Meanwhile, heat a little oil in a paella pan and individually fry the chorizo, chicken (about 15 mins), pork neck, prawns and calamari, until each one is nicely coloured, adding more oil as needed. As each one browns, remove and put aside.

To make the sofrito, add a little more oil to the pan and add the garlic and char-grilled peppers. Sauté them until wilted.

Add tomato paste and the chopped parsley. Reduce slowly until it has become a paste.

Now add the calamari, chorizo, pork and chicken to the sofrito, then the peas and the rice. Spread it all evenly and let it fry for 2 minutes.

If you wish, you can add a splash of Sherry now along with the smoked paprika.

Pour in the warm stock (this is done slowly to not disturb the rice). You shouldn't stir the paella again as you want a nice crust to develop on the bottom of the rice.

Check for seasoning and add salt and pepper to taste.

Lay mussels in the pan, embedding them into the rice so they point upwards, out of the pan. Then add the shelled and whole prawns in an even pattern.

Cook for 5 minutes. You should now start to see the outline of the rice rising out of the liquid.

In a mortar and pestle grind the picada ingredients to a paste.

Dot the picada evenly over the rice but do not mix it in.

Add the marinated strips of piquillo pepper in a decorative pattern.

Reduce temperature to medium heat and cook until water has almost totally been absorbed and the rice is 'al dente'. Turn off flame and cover with damp tea towel or foil and let it rest for at least 10 mins. This is an important step which allows the flavours to meld and infuse together.

Serve straight from the pan with wedges of lemon.