

*Cook at Home Paella*

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## Paella (700mm) - Serves 30 people

### Ingredients

3kg Skinned and Chopped Chicken Drum Sticks  
1.5kg Pork Diced  
2Kg Calasparra Rice  
1.5kg Squid Tubes  
30 Mussels (*enough for one each*)  
1.5kg Shrimps  
60 Cooked Prawns (*enough for two each*)  
1.5kg Fresh Chopped Tomatoes (*or 2 tins of crushed or chopped tomatoes*)  
3 Red Peppers (Roasted and Sliced)  
4 Large Onions  
4 Tablespoons of Garlic  
200ml Spanish Olive Oil (*sounds a lot, but it's not!*)  
3 Tablespoons Salt  
1.5 Tablespoon Pepper  
6 Packets of El-Avion Spices (*contains Smoked Paprika & Saffron – we sell these*)

### Method

1. Heat the oil in a large pan and then cook the onions and garlic over a lowish heat until they are melting and sweet.
2. Add the chicken and pork and cook until browned
3. Raise the heat and add the tomato, squid, shrimp and spices (*Salt, Pepper, Saffron and Smoked Paprika*) and continue cooking until meat cooked adding water to make a stock.
4. When meat is cooked and stock boiling, lower the heat and add rice, stirring from time to time to ensure even cooking of the rice.
5. When rice 90% cooked reduce heat to low, add mussels, prawns and roasted pepper (*cut into strips*) for decoration, the cover and remain covered until mussels and prawns thoroughly warmed through.

Do **NOT** Serve with lemon wedges as the expensive flavour of the saffron will be ambushed. Grilled lemon wedges are an option.

### Alternatives

For Meat **ONLY** replace Seafood with 1kg Cooking Chorizo (adding just before rice) and decorate with blanched Green Beans or Asparagus. Also add 1 Tablespoons chopped Rosemary and 2 Bay Leaves

For Seafood **ONLY** replace Meat with 2kg of Fresh White Fish (adding when rice 90% cooked)

*Note: Traditionally the Spanish would replace Pork with Rabbit*