

GOT PAELLA

Paella Mixta Recipe - 4 Persons

16-inch Paella Pan – Serves Roughly 4 Persons (perfect sized pan for a stove top)

INGREDIENTS:

- 1 Piece of chicken leg or thigh meat
- 1 Chorizo sausage link (preferably Longaniza de Puerco)
- 5 Pork ribs (cut into individual pieces – NOT a whole slab)
- 2 Tomatoes
- 1 Onion
- 4 Garlic gloves
- ½ Cup of peas
- 1 Cup of manila clams (can be frozen BUT should already be pre-cooked)
- 4 Tail & Head on Shrimp
- 10 Pre-cooked black mussels (either half shell or not)
- 3 Cups of water
- 0.02 oz of saffron (exactly measure cup is already being sold at Trader Joes (in the spices rack)
- 1 Pinch of Colorante (special, Spanish food coloring for paellas – You can find it on amazon)
- 1 Bunch of parsley
- 1 Cup of rice (either Calrose, Arborio or Spanish Paella rice | e.g. Bomba)
- Olive oil, Salt, Pepper

PRE-PROCESS

1. Skew the shrimps and place into boiling water for a maximum of 5 minutes

PROCESS

1. Place the paella pan on your largest sized, stove top burner and apply medium heat.
2. Apply 1/2 cup of olive oil to the pan.
3. Spread out the sliced sausage pieces onto the pan and gently move them around until it appears cooked (important not to sear or burn the sausage since the subsequent steps will do that automatically).
4. Gently move sausage pieces to the rim of the pan and place pork ribs into the center of the pan (SALT GENEROUSLY) (the center of the pan is usually the hottest part of the pan and where it is best to sauté veggie or sear the meats).
5. Once the short ribs have a nice golden-brown sear to their exterior, also move them to the rim of the pan to make room for the chicken.
6. Place chicken into the center of the pan (SALT GENEROUSLY).
7. Repeat the process in step #5, but this time, make room for the diced tomatoes.
8. Place tomato pieces into the center of the pan and season generously (Salt & Pepper).
9. Apply finely diced onion pieces into it, as well as finely chopped garlic gloves (Together, they form the Sofrito, which is the paste like cooking reduction of all three ingredients together).
10. Add the peas and manila clams to the pan and stir gently to combine all ingredients that have been applied in the previous 9 steps.
11. Cook down for about 5 minutes before applying the entire 3 cups of water.
12. Add saffron, colorante, parsley and generously season the broth with salt and pepper (Please be advised that it is OK to have the broth slightly over-salted before adding the rice, since the latter will reduce the seasoning and blend it out).

13. Bring the entire pan to a simmer (A perfect heat distribution is identified by evenly spread out, tiny bubbles. If any section of the paella is cooking stronger than other parts, then the heat needs to be adjusted).

14. Apply the rice and distribute evenly throughout the pan (GOLDEN RULE: Once you feel like you evenly distributed the rice, you SET IT AND FORGET IT)

15. Place the un-skewed shrimp on the paella as garnish

16. Decorate the rim of the paella with the pre-cooked mussels in half shell.

IMPORTANT: The rice cooking process should not exceed 13 minutes. IF, throughout the rice cooking process, there is not enough liquid, then apply more water. The key is to keep the rice moist.

After 13 minutes from the time that the rice was applied, turn off the burner and let the paella sit, the remaining juice either evaporate or being processed by the rice.

Sounds easy, right? Well, you can only master the Paella cooking process by continuously trying it and creating your own sense of what is needed and how to apply it. I hope my guidance pans out.

Buen Provecho

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(Executive Chef)



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