

INTERNATIONAL FOOD FAIR – VIRTUAL TOUR

PAELLA



COUNTRY

Spain

SERVINGS

6

INGREDIENTS

- 5 ripe roma tomatoes
- Olive oil
- 2 garlic cloves
- 1 red bell pepper
- 6 pieces of chicken (eg drums)
- 6 pieces of pork loin (optional)
- 12 shrimps
- 3 cups of 'bomba' rice (DACSA or risotto rice will do)
- 1 tablespoon of Saffron
- 2 tablespoons of Paprika
- Chicken bone broth
 - If 'bomba' rice: 1.5L
 - 1.2L if DACSA or risotto
- A can of green beans

**TIME TO
PREPARE**

 30 min

**TIME TO
COOK**

 2 h

TOOLS NEEDED

- Paella pan, or flat pan, ideally 18 inches

PROCEDURE

Preparation of the ingredients:

1. The tomatoes have to be blended
2. The pork has to be cut in small pieces, like dice
3. The red bell pepper has to be cut into strings
4. The saffron has to be crushed in the mortar along with the garlic

Cooking:

1. Put olive oil in the paella pan; the oil should reach $\frac{3}{4}$ of the way to the border
2. Cook the chicken along with the pork, salt them
3. Remove the meat
4. Put in the blended tomato along with the bell pepper. Cook until the water from the tomato is gone, at this point add more water until it evaporates, repeat this process two or three times
5. Move the tomato to the side, and add the shrimp. Cook for a two three minutes
6. Add the rice along with the saffron and garlic
7. Stir for 30 sec, add the broth and the beans.
8. Let cook without touching the rice
9. When the water is gone remove from the fire, and cover it or put it in the oven (turned off). Leave to rest for 10-15 minutes

