



**EUROPEAN FOODS**

## **Paella Ingredients**

34cm Paella Pan  
Olive oil  
3 Garlic cloves finely chopped  
1x Red Onion finely diced  
1x Red Capsicum diced  
3x Chicken Thigh diced  
2x Chorizo Sausages sliced  
½ cup Tomato Passata  
60ml white wine  
300g Bomba rice  
800ml Chicken or Fish stock (hot)  
1 Tbls Paella spice  
8x Tiger prawns  
12-14 cleaned black mussels  
½ cup frozen peas  
1 tbls chopped Italian Parsley  
1 lemon cut in wedges



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### Recipe

1. Heat olive oil in Paella pan till smoking
2. Add the chicken thighs, season, and cook till sealed and slightly browned. Remove from pan and set aside
3. Add chorizo, brown, and remove from pan as well
4. Add onion, garlic, and capsicum to pan and sweat for 5 mins
5. Add tomato passata and stir, cooking for 3-4 mins
6. Sprinkle rice into pan and add paella spice, stir well frying the rice off well
7. Deglaze pan with the white wine and reduce
8. Add chicken and chorizo back to the pan
9. Add hot stock and stir for the last time (only the occasional shake from now on)
10. Bring stock to the boil and boil rapidly for ten minutes
11. Turn down low for another ten minutes
12. Arrange mussels, prawns, and lemons around the pan
13. Add peas and cook on low for ten minutes or until stock has been evaporated
14. To achieve the soccarat (crust) turn up the heat for the last five minutes to toast the rice on the bottom of the pan.
15. Sprinkle chopped parsley on top and serve