



Spanish paella

Experience the Spanish fiesta! Our paella with chicken and seafood brings the taste of the Iberian peninsula to your plate!

Zutaten

4 Portionen

0.2 g Saffron threads
2 Peppers, small & red
125 g Beans, broad
1 Shallot
1 Garlic clove
400 g Chicken thigh steak
150 g Squid tubes, frozen
80 ml Byodo Roast Olive Mediterranean
1 EL Byodo tomato paste double fruit
200 g Canned tomatoes, chopped
0.5 TL Paprika powder, sweet
Pepper, freshly ground, black
Byodo organic sea salt
600 ml Chicken broth
250 g Paella rice
12 Prawns (approx. 300g), frozen with tail without shell
20 Mussels
1 Organic lemon
2 Branches Rosemary
Extra virgin olive oil, from Spain

Zubereitung

Soak the saffron threads in 3 tablespoons of water in a small bowl. Meanwhile, wash the peppers and beans and cut into small pieces. Peel and finely chop the shallot and garlic. Cut the chicken thigh steaks into bite-sized pieces and the squid tubes into rings.

Heat the frying olive in a large frying pan. Fry the chicken thigh meat on both sides and remove from the pan. Add the squid rings to the pan and fry in the same oil for 1-2 minutes. Also remove from the pan and set aside. Sauté the onions and add the garlic. Then add the peppers and beans. Stir-fry everything for 2 minutes. Add the tomato purée, chopped tomatoes, paprika powder, pepper and salt and simmer for a further 2 minutes, then add the squid and chicken to the pan. Pour in the stock and add the saffron threads, including the soaking water. Bring to the boil and add the rice. Mix everything well and simmer for 5 minutes.

Spread the prawns and mussels over the paella and simmer for a further 5 minutes over a low-medium heat. Do not stir the paella any more. It should absorb the stock slowly. Do not set the heat too high so that the rice does not burn on the bottom. Turn the prawns and mussels for better cooking.

After 5 minutes, reduce the heat and wait until the stock has been completely absorbed. Carefully check with a small spoon whether the rice is already crispy and caramelized at the bottom of the pan. This crust is typical of paella and is called socorrat. If not, increase the heat again slightly.

Remove the paella from the heat, cover and leave to rest for a few minutes. Then refine with a few drops of olive oil and garnish with lemon wedges and rosemary.

