

PARKLANDS! FOOD FEST!

PAELLA A LA MAESTRE

Serves 2



MIGUEL MAESTRE

INGREDIENTS

600ml chicken stock
200g Bomba rice
200g white fish sliced
200g black mussels
100g free range chorizo
1/2 bunch chives
1/2 cup peas
Lemon wedges

Sofrito

3 large ripe tomatoes,
roughly chopped
2 large roasted
red capsicums from jar
(piquillo)
2 cloves garlic, peeled
1/2 bunch parsley
1/2 bunch chives
25ml olive oil
1 tsp saffron threads
1 tbs smoked paprika

METHOD

To make the sofrito, place all ingredients in a food processor and process until chunky. If you don't have a food processor then simply roughly chop the tomatoes and capsicums and finely chop the garlic and parsley and combine with other sofrito ingredients.

Heat a 30cm fry-pan or paella pan on high heat and add chorizo, stirring until it begins to crisp. Add sofrito and cook until it's mostly reduced, 3–4 minutes.

Add chicken stock and bring to the boil. Stir in rice and bring to a simmer. Now add mussels and fish evenly. Continue simmering for about 10 minutes. Meanwhile season stock to taste with salt.

When rice is tender and liquid has mostly reduced, add peas and cook for a further 2 minutes to achieve 'socarrada' – the crust on the bottom of the pan. Squeeze over lemon juice just before serving and garnish with chopped chives.

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