

Spanish Paella

This recipe requires a 60cm paella pan. The recipe serves 40 tastes.

Ingredients

2/3 cup olive oil

2 large onions, chopped

3 tablespoons garlic paste

large handful of thyme, stalks removed

large sprig rosemary, stalk removed, finely chopped

750g chopped chicken thigh

750g sliced chorizo or sausage mince without skin

1 red capsicum, sliced

1 yellow capsicum, sliced

8 tomatoes, cut in half and grated, discard skin

2 tablespoons tomato paste

2 cups chopped carrot

1 zucchini, chopped into bit sized pieces

200g green beans, topped and tailed, cut in bite sized pieces

250g frozen peas

1.5kg paella rice, or Arborio rice

400g can chick peas, drained and rinsed

3.5 litres stock

2 tablespoons Spanish smoked sweet paprika

1 small jar red peppers

1 bunch parsley, roughly chopped

4 lemons, cut into small wedges for serving

Equipment

60cm paella pan, paella burner, chopping boards, sharp knives, colander, 3 medium metal bowls, 2 graters, 1 square glass baking dish, 1 small metal bowl, large saucepan, large mixing spoon, measuring jug, measuring cups and spoons, and foil.

Method

1. Prepare all the ingredients as detailed in the ingredients list above.
2. Bring stock to the boil in a large saucepan.
3. Turn on the centre and second rings of the paella burner to high (Note: turn gas dials to the right for off and to the left for high heat).
4. Heat the olive oil in the pan then add meat and cook, stirring regularly, then push to the side of the paella pan. Add onion, garlic, capsicum, thyme and rosemary and fry for about 10 minutes.
5. Stir in the paprika, cook for a minute, then add the grated tomato and tomato paste and fry for a few minutes more. Stir through the vegetables (except peas) until well combined.
6. Add the rice and chick peas and cook for a few minutes until the mixture is getting dry (approx. 2-3 minutes), then add the boiling stock.
7. Stir all the ingredients together until well combined. This is the last time you will stir the paella.
8. Bring the pan to a rapid boil, then turn down to medium and simmer for about 15 minutes.
9. Check the rice to see whether it is cooked, it should have just a little bite. Carefully check the base- we are aiming to have a lightly caramelised, crusty base. Turn up the heat a little if necessary, especially if the rice is still too liquid. Sprinkle peas over the top.
10. Arrange red peppers in a decorative pattern on top of the rice. Turn off the heat and cover with foil and allow the paella to rest for 5 minutes.
11. Garnish with fresh parsley and serve with lemon wedges.